THE NATIONAL

PROVISIONER

APRIL 27 · 1946

...ading Publication in the Meat Packing and Allied Industries Since 1891

DRY ICE TRADE MARK

PROTECTING THE NATION'S MEAT SUPPLY

On long or short hau... truck or rail . . . progressive shippers find "DRY-ICE" per... greatly increased payloads — gives their meat shipments ...ve protection against spoilage. In fact, the dry carboni... which "DRY-ICE" emits, has a definite preservative effect on meat bloom.

Further, with "DRY-ICE", heavy, complicated machinery is eliminated. There is no mess or bother — or damage to equipment from corrosive brine. For complete information on this modern refrigerant, write any "DRY-ICE" distributing station today, or address your inquiry to the New York office.

PURE CARBONIC, INCORPORATED

General Offices: 30 East 42nd Street, New York 17, N. Y.

STATION-WIDE DRY-ICE SERVICE DISTRIBUTING STATIONS IN PRINCIPAL CITIES



Buffalo Self - Emptying Silent Cutter. Available in 200, 350, 600 and 800 lbs. capacity. Model 70-B cuts and empties 800 lbs. of meat in 5 to 8 minutes.

Think Today about Tomorrow's Profits!

Sausage makers can't hope to compete for business with outmoded equipment and inferior products. Is your present equipment giving maximum yield, best quality and minimum labor costs? Are you in a position to compete successfully for tomorrow's business?

Think of these exclusive features of the BUFFALO SELF-EMPTYING SILENT CUTTER: (1) Scientific knife arrangement insuring a fine-textured, high yielding emulsion, free from lumps and sinews. (2) Knives that give a clean shear draw cut, opening up all meat cells allowing maximum absorption of moisture, resulting in a high yield of finished product. (3) Cool, fast cutting. (4) Meat always in clear view, permitting constant inspection of the batch, preventing burning or shortening of the emulsion. (5) An all-purpose machine adaptable to producing every kind of sausage.

Our catalog describes these and other construction features and operating advantages in detail. Request a free copy from:

John E. Smith's Sons Co. **50 Broadway, Buffalo 3, N. Y.**

Sales and Service Offices in Principal Cities



Buffalo

QUALITY SAUSAGE MAKING MACHINES



EBSCO

Steam Jacketed Kettle

HERE'S A REAL

Stainless Steel

JACKETED KETTLE

for

$278.00

(100 GAL. CAPACITY)

Immediately Available

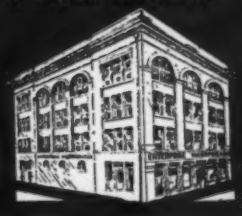
IN THREE STANDARD SIZES!

GAL. CAP.	DIA.	DEPTH	OVERALL HGT.	WT.	KETTLE PRICE	COVER PRICE
100	36"	30"	50½"	330	$278.00	$64.50
150	42"	34"	55½"	545	385.00	77.00
200	48"	36"	57½"	560	462.00	97.00

A real **INDUSTRIAL** model backed by EBSCO'S fifty-years' experience. Built for 100-lb. working pressure. Equipped with pressure relief valve. Available with or without full hinged cover.

PROMPT DELIVERY!

Proved-in-use by meat packers from coast to coast! Stainless Steel guards against contamination . . . can never rust or corrode because there is nothing to wear off. Special construction methods provide complete uniformity of shell thickness . . . no thick areas to retard cooling and no thin "hot spots." Take advantage of this opportunity now! Immediate shipment, F. O. B. Chicago.



Enterprise Incorporated

612-614 ELM STREET **DALLAS 2, TEXAS**

"EBSCO"
PRODUCTS
SINCE 1905

Manufacturers and Distributors of

MEAT PACKERS' and SAUSAGE FACTORY EQUIPMENT and SUPPLIES

THE NATIONAL
PROVISIONER

Volume 114 APRIL 27, 1946 Number 17

Table of Contents

New Slaughter Restrictions.....7
Wage Subsidy Applications.....7
Waste Treatment Methods—IV.....8
What to Do When Floods Recede.....11
Second Quarter Meat Allocation.....26
Merchandising Ideas and Trends.....13
Tips for Operating Men.....17
Processing Pointers 25
Up and Down the Meat Trail.....21
Meat and Gravy.....44
Classified Advertising 43

EDITORIAL STAFF

EDWARD R. SWEM, *Editor* • R. ASHLEY CRANDALL, *Managing Editor* • ROBERT V. SKAU, *Market Editor*

Washington: C. B. HEINEMANN, JR., 1420 K St. N. W.

Published weekly at 407 So. Dearborn St., Chicago (5), Ill., U. S. A. by The National Provisioner, Inc. Yearly subscriptions: U. S., $4.50; Canada, $6.50; Foreign countries, $6.50. Single copies, 25 cents. *Copyright 1946 by The National Provisioner, Inc. Trade Mark registered in U. S. Patent Office.* *Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.*

ADVERTISING DEPARTMENT

Chicago: 407 S. Dearborn St. (5), Tel. Wabash 0742.
HARVEY W. WERNECKE, *Manager, Advertising Sales*
FRANK N. DAVIS
H. SMITH WALLACE
FRANK S. EASTER, *Promotion and Research*
F. A. MacDONALD, *Production Manager*

New York: 740 Lexington Ave. (22), Tel. Plaza 5-3237, 5-3238
LILLIAN M. KNOELLER
CHARLES W. REYNOLDS

Los Angeles: DUNCAN A. SCOTT & CO.
408 Pershing Square Bldg. (13)

San Francisco: DUNCAN A. SCOTT & CO., Mills Bldg. (4)

DAILY MARKET SERVICE (Mail and Wire)

E. T. NOLAN, *Editor* C. H. BOWMAN, *Editor*

PUBLISHED BY THE NATIONAL PROVISIONER, INC.

THOS. McERLEAN, *Chairman of the Board* • LESTER I. NORTON, *Vice President* • E. O. H. CILLIS, *Vice President*
F. BORCHMANN, *Treasurer* • A. W. VOORHEES, *Secretary*

HOUSE BILL LIMITS CONTROL

Price control would be removed from beef and pork, and possibly lamb under the Gossett amendment which is included in the bill to extend the Emergency Price Control Act which passed the House of Representatives last weekend. The amendment would require OPA to remove price ceilings on any agricultural commodity when production reached the level of the year ended June 30, 1941.

The Secretary of Agriculture would certify that production of a commodity during the past twelve months equaled or exceeded the level of the year ended June 30, 1941.

The House, however, rejected the Wadsworth amendment which proposed that meat and livestock come out from under ceiling controls.

The House adopted the Flannagan amendment calling for the elimination of all meat subsidy payments on July 1, 1946, except subsidy obligations accrued prior to that date and would require corresponding increases in prices of livestock, meat and meat products to the extent necessary to offset the removal of the subsidy payments.

Under another amendment approved by the House, all food subsidies would lapse on December 31, 1946, through gradual reduction in subsidy payments of 25 per cent by the end of each 45-day period after July 1, 1946. The amendment also would require OPA to grant compensatory increases in price ceilings.

Food processors and others would be allowed full production and operation costs, plus a reasonable profit on each item, under an amendment offered by Representative Wolcott and passed by the House.

The bill now goes to the Senate where it is expected that there will be strong opposition to some of the features of the House measure.

BOOK REVIEW

MEAT 3 TIMES A DAY. Published by Richard R. Smith, New York, 1946. Written by F. J. Schlink and M. C. Phillips. 194 pages, illustrated. Price, $2.50 per copy.

If you would rather have roast beef than a vegetable plate for lunch, your instincts are sound, say the authors of this book who have spent several years studying scientific and technical literature as well as the history of the eating habits of Americans from early time. They found that this country grew up on meat—meat three times a day, often several kinds at a meal. They set forth the theory that the boundless energies of the American people, their unmatched ability to get things done despite great obstacles, are due in part to the stamina and drive derived from their earlier habit of meat three times a day.

The frontiersmen ate meat of necessity because animals were often the sole source of food. There were many reasons why they began eating less meat, according to the authors—higher prices, the disappearance of unspoiled hunting grounds, the superstitions which grew up around meat and the charges by the muckrakers of Teddy Roosevelt's day of unsanitary conditions in the early abattoirs.

It is only recently, the book points out, that research has turned to a study of the effect of meat on the human body and its value in treating or preventing certain ailments. It has been proved that meat is not only man's natural food, but when consumed in abundance and variety, it is also his best insurance against disease. The most striking evidence that modern man eats far too much of carbohydrate foods is seen in the very poor teeth of civilized peoples. There is no doubt today that the origin of tooth decay is in excessive eating of carbohydrates.

During the war years it has been evident that many people have lacked the stamina and vigor to endure hardship, cold and discomfort that were possessed by our early American ancestors. The authors believe that men in the armed forces accustomed to consuming more than 6 lbs. of meat a week are certain to carry over this food habit into civilian life. The housewife is urged to follow the European custom of making more extensive use of less expensive cuts.

Better Trucks for YOUR Business!



"MORE FORD TRUCKS ON THE ROAD" MEANS MORE FOOD ON MORE TABLES!

"The three Ford 1½-ton units in our fleet have proved very satisfactory," writes Mr. R. W. Dennett, of Dugdale Packing Company, St. Joseph, Mo. *"The cost of maintenance has been nominal."*

Packers and other food producers and distributors by hundreds have written enthusiastic letters about the way their Ford Truck fleets have performed through the tough years just past. Ford economy, reliability and easy maintenance, as well as the consistent availability of competent Ford service, have played a big part in America's notable achievements in sustained maximum food production.

The new Ford Trucks are the best in Ford history. They bring you 32 important engineering advancements designed to save you money on gas, oil and maintenance and to last longer. That's why we say: "More Ford Trucks on the road means more food on more tables." See your Ford Dealer now!

Ford

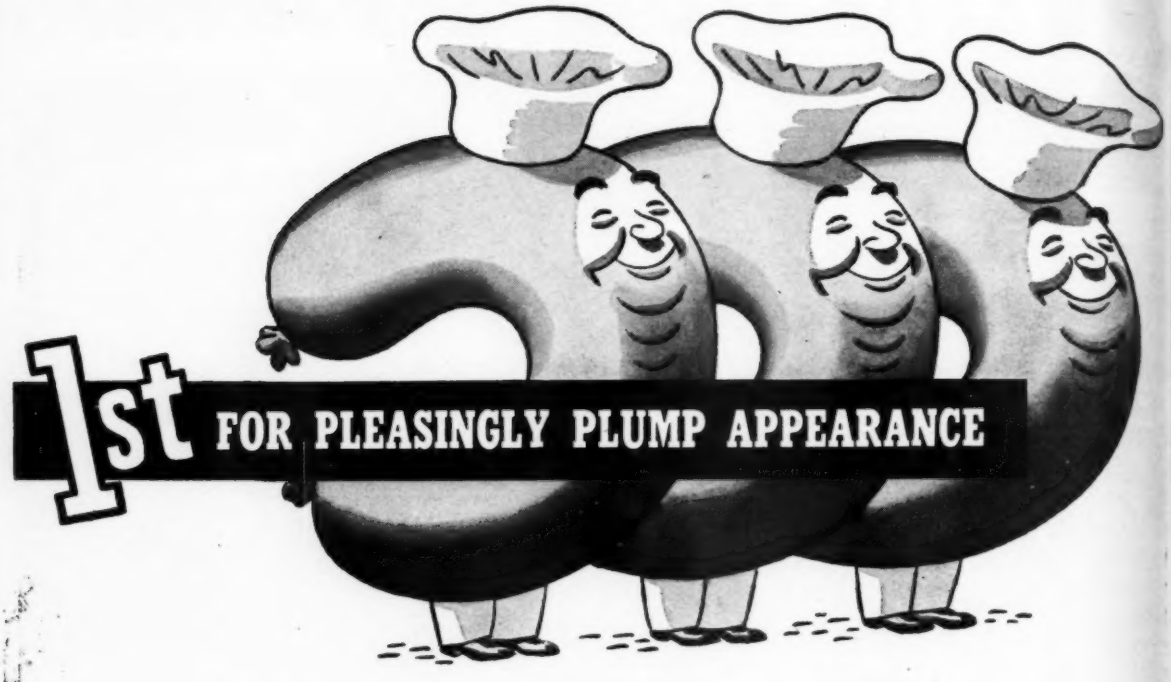
FORD ADVANCED ENGINEERING!

THE FAMOUS V-8 ENGINE, for toughest service, now 100 HP, with NEW steel-cored Silvaloy rod bearings for trebled endurance • NEW Flightlight aluminum alloy 4-ring pistons for added oil economy • Tougher, rust-proofed valve springs • NEW moisture-sealed distributor • NEW coolant-saving radiator closure • Auto-balanced carburetion for still more thrifty power • Servicing simplified still further. And the rugged, thrifty 90 HP Ford six-cylinder engine, for stop-and-go jobs, with many important advancements, available in all except C.O.E. chassis.

Ford Truck rear axles—world-famous for load-lugging—provide generous reserve capacity • Light duty chassis have sturdy ¾-floating axle with triple-roller-bearing, straddle-mounted pinion; full-floating axles in all other chassis • 2-speed axle at extra cost in heavy duty units • Improved 4-speed transmission at extra cost in light duty chassis, standard in all others.

FORD TRUCKS

MORE FORD TRUCKS ON THE ROAD • ON MORE JOBS • FOR MORE GOOD REASONS



ARMOUR NATURAL CASINGS

Sausage in Armour Natural Beef Round Casings has the plump, appetizing appearance that invites sales.



★ *Plump!*

★ *Flavorful!*

★ *Fresh!*

★ *Uniform!*

ARMOUR and Company

Rules on Applying for Wage Subsidy Released by USDA

APPLICATIONS for the wage adjustment subsidy payment must be filed not later than May 25 with the livestock branch, Production and Marketing Administration, U.S. Department of Agriculture, Washington, D.C., according to the USDA regulation, "Compensatory Wage Adjustment Subsidy for Slaughterers," which was issued this week.

Copies of the application form (LS-99) may be obtained from the Livestock branch in Washington, or from the regional offices of the Production and Marketing Administration, 5 So. Wabash ave., Chicago, and 821 Market st., San Francisco, Calif.

In addition to setting up the procedure for preparing and filing applications for the special subsidy, the regulation also provides for the determination of inventory appreciation resulting from price increases authorized by OPA. Inventory appreciation will be deducted from the amount of compensatory subsidy due the slaughterer.

The USDA announcement on the regulation stated that the payment each eligible slaughterer will receive will, in general, be equal to the increased wage costs for the period January 26-March 10, inclusive, less the increase in the value of the slaughterer's stocks.

Eligibility Conditions

Pursuant to OES Directive 104, issued April 8, payments will be made only to slaughterers who:

1: Were eligible for and received RFC basic meat subsidy payments during the February and March, 1946 accounting periods.

2: Carried on slaughtering operations during the period from January 26 through March 10, 1946.

3: Maintained normal production to the extent permitted by the available supply of livestock during the period from February 26, 1946 to the date of filing an application for the special subsidy.

4: Prior to April 25, 1946 have made increased wage payments pursuant to the following: National Wage Stabilization Board orders dated February 15 and 21, 1946; General Pattern Approval No. 1, Meat Packing Industry, issued by NWSB February 25, 1946; an order of the Commissioner of Internal Revenue, entitled "Salary Stabilization, Meat Packing Industry," dated February 28, 1946. The provisions also apply to

(Continued on page 13.)

Slaughter by Inspected and Non-Inspected Meat Plants Limited by WFO 75.7 and CO 2

TWO new orders—WFO 75.7 and Control Order 2—issued this week by the U. S. Department of Agriculture and the Office of Price Administration, respectively, will restrict the volume of slaughter in both federally inspected and non-inspected meat plants. Both orders become effective April 28 (except that Control Order 2 becomes effective May 1 for persons whose quota periods begin on May 1).

Control Order 2 is very similar to Control Order 1 which was suspended on September 8, 1945. Supplement 1 to Control Order 2, also effective on April 28, sets up the following quota percentages for all Class 2 slaughterers (under Section 7 of Control Order 2):

For quota periods beginning on or after April 28: cattle, 100 per cent; calves, 100 per cent, and hogs, 80 per cent.

WFO 75.7: This order applies to all federally inspected slaughterers, to slaughterers certified by the Secretary of Agriculture under WFO 139, and to persons having custom slaughtering done in such establishments. (These are Class 1 slaughterers under Control Order 2, which does not cover them, and they are spoken of throughout WFO 75.7 as "federally inspected slaughterers".)

Slaughterers certified under WFO 139 apparently are not subject to quota limitations under either WFO 75.7 or CO 2. Such certified slaughterers are exempted because the Patman act, which authorized certification, prohibits limitation of slaughter by certified killers.

Under WFO 75.7 a "federally inspected plant" is defined as "any slaughtering plant operated under federal inspection."

Slaughter by any federally inspected slaughterer is limited to 100 per cent of the live weight of cattle, to 100 per cent of the live weight of calves and to 80 per cent of the live weight of swine killed in his plant in the corresponding accounting period in 1944. These quota limitations apply on overall slaughter, including kill for the slaughterer outside his own plant, but excluding custom slaughter carried on for others.

Federally inspected plants may not custom slaughter for any person who does not have a valid custom slaughtering quota under WFO 75.7.

Any person who has custom killing done for him in a federally inspected establishment is limited to slaughter of 100 per cent of the live weight of cattle, 100 per cent of the live weight of calves and 80 per cent of the live weight of swine custom killed for him during his quota base period. A custom slaughter base may be obtained by any person who, on or before September 9, 1945, was regularly engaged in the business of having livestock custom killed for him in a federally inspected plant.

Must Balance Slaughter

Any person or establishment subject to WFO 75.7 who slaughters cattle, calves or swine in excess of his quota is required to reduce his quota for the subsequent accounting period by the amount of his overage.

The Office of Price Administration gave the following explanation of how Control Order 2 will work:

CLASSES OF SLAUGHTERERS: Slaughterers have been divided into three classes, Class 1, Class 2 and Class 3.

A Class 3 slaughterer is a resident operator of a farm who slaughters livestock or has livestock slaughtered for him and from which he sells or transfers during any consecutive 12-month period beginning on or after April 1, 1945, not more than 6,000 lbs. of meat derived from the slaughter of his livestock by him or custom slaughtered for him.

Class 2 slaughterers include all other slaughterers except Class 1 slaughterers, which are defined as federally inspected slaughterers or non-federally inspected slaughterers receiving certification from the Secretary of Agriculture under WFO 139, as amended. Class 1 slaughterers are governed by WFO 75.7 and not by Control Order 2.

In view of Section 3A of the Stabilization Act of 1942, as amended, Control Order 2 places no limitations upon the volume of slaughter taking place in a non-federally inspected plant which receives a valid certification by the Secretary of Agriculture pursuant to the provisions of War Food Order 139, as amended.

Control Order 2 does not limit the amount of livestock which a farm operator may slaughter or have custom slaughtered for him primarily for home consumption.

LICENSES: The Class 2 slaughterers who had licenses and quota bases under Control Order 1 are not required to apply for licenses and quota bases under the new order. Class 2 slaughterers not required to apply under this order in-

(Continued on page 14.)



FIGURE 1: BAR SCREEN INSTALLATION

THE MEAT PACKING PLANT WASTE DISPOSAL PROBLEM

By E. F. ELDRIDGE

Engineering Experiment Station, Michigan State College, East Lansing, Michigan

METHODS adapted to the treatment of the wastes from small slaughterhouses and packing plants have been discussed in the third article of this series. As the size of the plant increases, structures and equipment required for waste treatment must be of a more permanent nature and the processes become somewhat more complicated.

In Article II of this series various treatment processes were mentioned. These processes were shown to produce different degrees of removal of suspended solids and BOD and it was indicated that, knowing the removals necessary to meet the requirements of governmental regulations for any particular plant, a selection of one of these several processes was possible.

The remaining articles will discuss in some detail these processes together with the necessary structures and equipment as they are adapted to the wastes from the larger plants. These processes consist of: (1) Plain sedimentation; (2) chemical flocculation and sedimentation; (3) Sedimentation and biological filtration on the standard filter; (4) Sedimentation and single stage biological filtration; (5) sedimentation and two stage biological filtration; and (6) sedimentation and activated sludge.

These processes are tied together to a considerable extent in that by starting with the structures necessary for sedimentation, additional features can be provided to include other processes and increase the efficiency of the treatment and the degree of removal. Table 1 shows the range of percentage removals to be expected from each. It is needless to state that these removals are predicated upon good design of the structures and proper operation. Since they are expressed as percentages, the actual values obtained at any installation will depend upon the initial strength of the waste.

TABLE 1: REMOVALS AFFECTED BY TREATMENT PROCESSES

	Suspended Solids Pct.	B.O.D. Pct.
Plain sedimentation	40 to 60	30 to 50
Chemical flocculation	50 to 70	50 to 70
Sedimentation and standard filter	70 to 80	80 to 85
Sedimentation and single stage filter	75 to 85	75 to 80
Sedimentation and two stage filter	85 to 95	80 to 90
Sedimentation and activated sludge	95 to 98	90 to 95

The treatment plant designed for plain sedimentation must contain the following major processes and structures:

Bar screen or/and comminutor. In cases where the waste contains fleshings, manure and other large particles which cannot be entirely removed in the packing plant, provision must be made for their removal or disintegration before the waste passes to the other treatment units. A bar screen may be used for this purpose; however, the use of a comminutor for cutting the particles into small sizes eliminates the need for cleaning the screen and disposing of the screenings. Figure 1 shows a bar screen installation. The screen is used as a stand-by in case of breakdown or repair of the comminutor.

The bar screen consists of steel bars about ⅜ in. thick and 1½ ins. wide set with edges exposed on a slope of about 30 degs. with the horizontal. The spacings between the bars should be from ¾ to 1 in. center to center. The screenings are hand raked to a platform containing a drain and are transferred to a covered container. The disposal of the screenings may be to the rendering plant or fertilizer plant if one is avail-

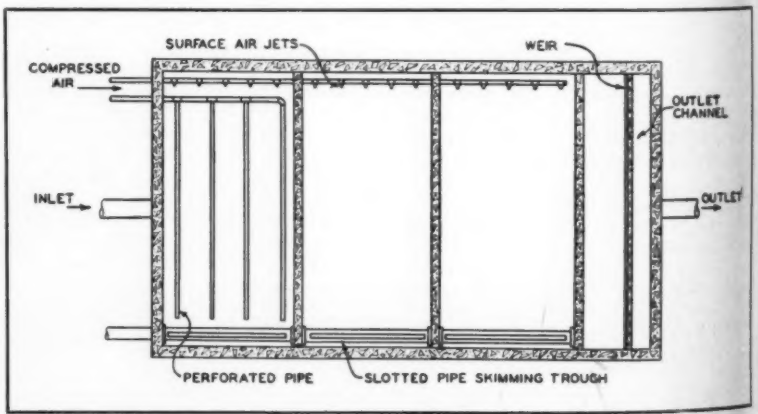


FIGURE 2: SUGGESTED DESIGN OF GREASE INTERCEPTOR

able. If not, they should be buried.

The comminutor consists of a revolving cylinder with slotted openings for the passage of the waste. Knives are located at each slot which cut the particles as they are forced against them by the passage of the waste through the openings. The solids combine with the sludge in the sedimentation units.

Grease Interception. The necessity for effective grease removal has been mentioned in previous articles and is repeated here. This material causes trouble in secondary treatment processes and, if in excessive amounts, may also interfere with primary processes especially those having to do with sludge digestion. Recovery of grease in the plant should be as complete as possible since once this grease is mixed with the materials contained in the general packing plant wastes, its value is definitely reduced, and in a great many cases it may have no value at all. This subject of grease recovery has been mentioned in a previous article and has been ably covered in an article which appeared in the *1945 Meat Packers Guide*, page 54.

Even with the best of recovery methods, grease interception must be provided for at the treatment plant in advance of or in connection with the removal of suspended solids. Figure 2 shows a suggested design for a grease removal unit. This unit consists of a baffled concrete tank with aeration equipment installed in the first compartment to assist in breaking up the emulsion and flocculating the particles. Provision is made for removing the floated material to the sludge digestion tank. If this material contains a high percentage of grease in a fairly clean media, it may pay to attempt recovery by rendering.

The minimum detention period in the interceptor should be about 30 minutes. It is important to provide low velocities over and under the baffles. These velocities should not be in excess of 15 ft. per minute.

Suspended solids removal. There are many types of tanks and equipment adapted to the removal of suspended solids from packing plant wastes. Figure 3 shows a rectangular tank with a straightline sludge collecting mechanism. The capacity of the settling unit should be such as to provide a one hour detention period for the peak flow of waste.

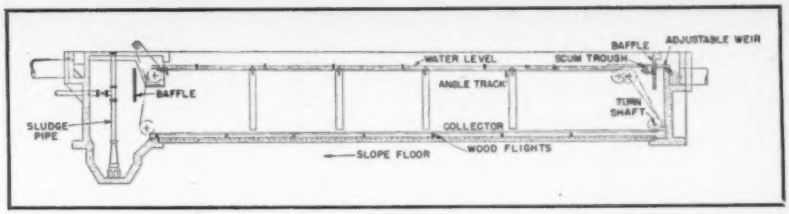


FIGURE 3: RECTANGULAR SETTLING TANK, STRAIGHTLINE EQUIPMENT

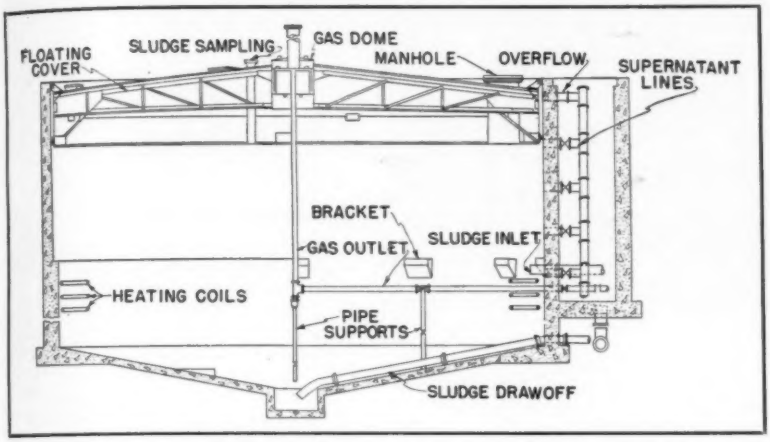


FIGURE 4: SLUDGE DIGESTER OF CONVENTIONAL DESIGN

The purpose of the mechanism is to scrape the accumulation of solids into hoppers at the head end of the tank from which the sludge is withdrawn or pumped to the digestion tank. On the return flight the mechanism pushes the floating material to a skimming trough at the outlet end. This trough consists of a slotted pipe which can be rotated to dip the edge of the slot below the surface of the water. The skimmings are collected in a small tank at the side of the settling unit and are pumped to the sludge digestion tank. Circular tanks with appropriate mechanism are also used with equal efficiency for solids removal.

The flotation process may be used in connection with and, in some cases, in place of sedimentation for the removal of settleable and floating solids from packing plant wastes. The Vacuator, manufactured by the Dorr Company, Inc., has been designed for use with wastes having a high proportion of grease and oil. This unit consists of a cylindrical tank with a tight dome-

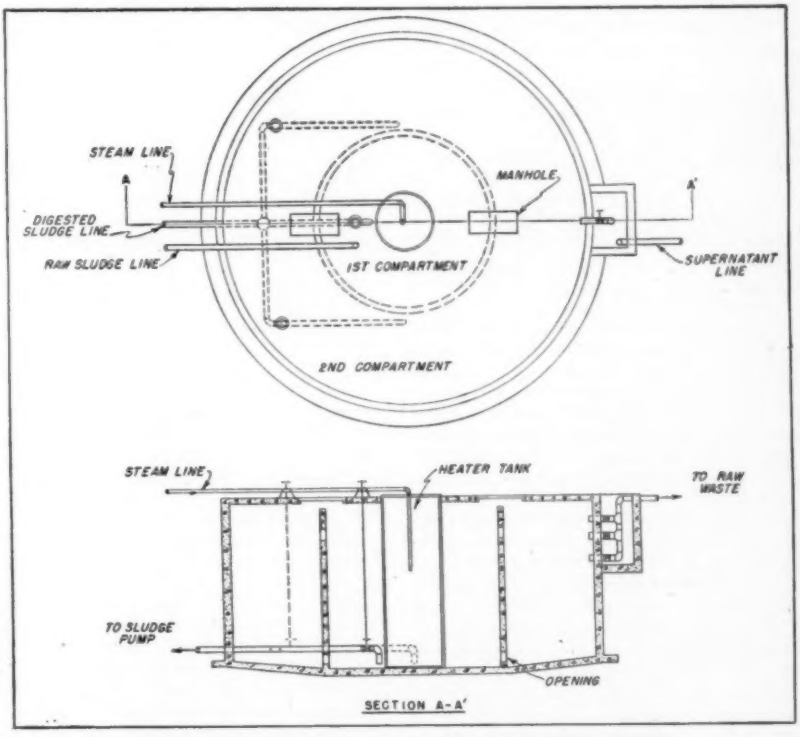


FIGURE 5: TWO-STAGE SLUDGE DIGESTION TANK

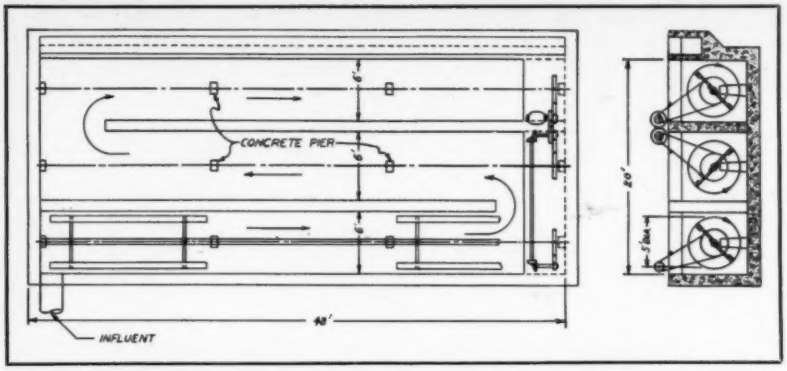


FIGURE 6: FLOCCULATION TANK WITH HORIZONTAL PADDLES

shaped cover and in which it is possible to maintain a vacuum. The waste is first passed through an aerator in which it is saturated with air. The excess air is allowed to escape and the waste then drawn upward through the central tube of the unit to the vacuator tank. The reduction in pressure releases the air, which has dissolved in the waste, in the form of very fine bubbles which attach themselves to the suspended particles causing them to rise to the surface.

Chemical Flocculation

It is sometimes necessary to assist the process by flocculation with alum or some other chemical before the waste enters the unit. The floating material is removed from the vacuator to the digestion tank. This unit takes the place of the grease interceptor and in some cases of the settling tank although for greatest efficiency it may be necessary to precede the flotation with a short period of settling.

Sludge Digestion. The disposal of the sludge obtained from the primary treatment processes is as important as the removal of the solids from the water phase and is often a more difficult problem. In the design of waste treatment plants this problem is often not given adequate consideration. Sludge digestion is a process by which the character and quantity of sludge is changed to allow drying and disposal without the creation of a nuisance. The sludge as it is taken from the sedimentation tank or flotation unit contains from 95 to 98 per cent water and the solids are on the verge of the decomposition process. Some existing primary treatment units for packing plant wastes do not provide for sludge digestion. In these cases, the raw sludge is pumped or flows by gravity direct to drying beds. This is not a satisfactory practice, especially in large installations and in populated areas, since the raw sludge will not dry readily on the beds and will decompose with consequent unpleasant odors.

Sludge digestion is a biological process accompanied by the production of a burnable gas, a supernatent liquor and a more or less humus material known as digested sludge. The process requires a temperature of from 80 to 95 degs. F. for optimum digestion. By collecting the gas and burning it in a boiler, sufficient heat is generated to more than maintain this temperature in the digestion tanks.

The digestion unit must be adapted to the particular packing plant waste. The very large plants may warrant the use of tanks of conventional design such as are used in municipal sewage treatment. These may be too costly for medium size plants and it is often necessary to resort to unconventional and less costly designs.

Modern conventional digestion tanks are usually cylindrical in form and comparatively deep. Figure 4 is a line drawing showing a typical installation. Heat is applied by the circulation of hot water from the boiler through heating coils located around the inside of the walls or by heat exchangers. The tanks have either stationary or floating covers on which is a dome for the collection of the gas. Flame traps are installed on the gas lines to prevent backfire to the digester.

The production of a sludge which will dry readily and without odor requires a detention period in the tanks of from 30 to 40 days. The design capacity of the digester should be based on ½ cu. ft. per pound of dry solids per month. This amounts to from 80 to 90 cu. ft. per head of cattle and from 30 to 35 cu. ft. per hog on the basis of the average kill.

Some packing plants may require waste treatment plants of sufficient size to warrant two-stage digestion, as is the case at the Tovrea Packing Co., Phoenix, Ariz. Two tanks are provided, one known as the primary and the other as the secondary. Raw sludge from the settling tanks is pumped to the primary tank which has a capacity detention period of from 20 to 25 days. Most of the gas is produced in this tank. The sludge and the supernatant liquor then pass to the secondary where the reaction is completed. Heat is applied to the primary tank, but is often not provided for in the secondary.

The supernatant from either single or two-stage digestion is returned to the raw waste where it again passes through the treatment units. The digested sludge is periodically drawn to sludge beds for drying.

Unconventional Designs

There are numerous unconventional designs for digesters in use at industrial and sewage treatment plants. The term unconventional is used since the design varies from the typical. The one suggested here as adapted to the sludge from packing plant wastes, makes use of a design by E. B. Mallory of the Lancaster Iron Works for the digestion of cheese whey and sludge at a milk products plant which is located in Zeeland, Mich.

Figure 5 is a line drawing of such a unit. The floor is constructed of reinforced concrete, but the outside wall and roof may be of concrete or steel. The center compartment is formed by a circular wall of cement blocks with openings to the outer compartment. In the center compartment is a heater tank consisting of a steel tank filled with water and heated by direct application of waste steam from the boiler room of the packing plant. The temperature in this compartment is kept at from 95 to 105 degs. F. Raw sludge from the settling units is pumped to the center compartment which has a capacity for about 10 days detention. Provision may or may not be made for the collection of the gas. If not, it should be vented through a short stack.

Openings through the dividing wall

(Continued on page 18.)

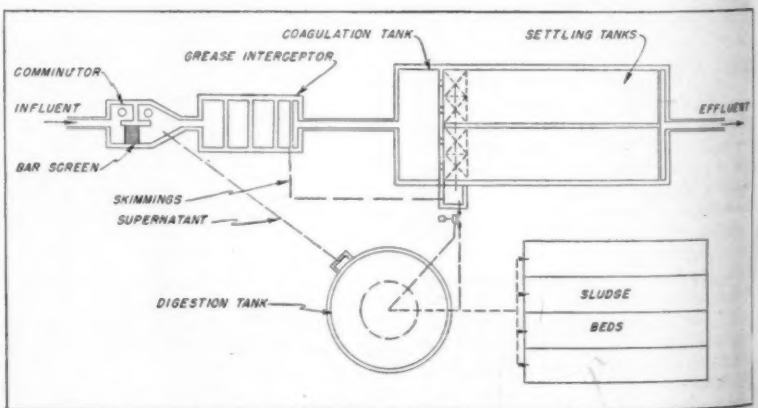


FIGURE 7: GENERAL ARRANGEMENT OF PRIMARY TREATMENT UNITS

So—You've Never Had a FLOOD



PART III—*Conclusion*

ASSUMING that a meat plant has come through a flood with minimum product and equipment loss due to the observance of some of the principles discussed in articles in THE NATIONAL PROVISIONER of March 2, page 15, and March 23, page 10, what must be done after the flood has receded?

Rehabilitation work must cover the following:

1: Examination and repair of the physical structure of the plant.

2: Examination, cleansing and repair of equipment and facilities.

3: Reclamation, if possible, of certain types of equipment and supplies which may have been exposed to the flood.

Examination of the plant may reveal that some of the buildings have been weakened structurally. This is especially true of older units if the flood is of long duration. Foundations or walls may have settled and masonry with old lime mortar joints is likely to be unsound after submersion. Some types of structural damage may be slight if the packer permitted his basement to flood as suggested on page 11 of the March 23 PROVISIONER.

Reduce Level Slowly

If the basement is filled with water it may be desirable to reduce the water level gradually so that there is not too great a difference between the internal pressure and the external pressure of the water in the earth.

Ordinary plaster walls and wooden floors usually suffer extensive damage during a flood. Cement plaster may be little affected.

The rehabilitation of insulated low temperature rooms that have been flooded is a special problem. Of course, owners of insulated low temperature facilities in flood areas should take certain advance precautions to protect their equipment from water damage.

After several years' observation of the effects of flood waters on low temperature insulation, especially in the cellar coolers of a company on the banks of the Allegheny in Pittsburgh, the Armstrong Cork Co. discovered that when corkboard is the insulating material, as is usually the case, two precautionary steps should be taken. First, the walls of the insulated room should be finished with Portland cement plaster rather than with the common emulsified asphalt finishes; second, as pointed out in the second article of this series, the insulated door of the room must always be removed before the flood strikes.

According to the Armstrong company, the use of the Portland cement plaster serves a double purpose. Its hard, monolithic finish protects the insulation from abrasion by debris while the room is flooded, and it will allow water to be drawn from the insulation after the flood has subsided. An emulsified asphalt finish, on the other hand, is broken easily by floating debris, may blister after prolonged contact with water, and will not allow proper drying of the insulation when the flood has passed.

After the flood has passed, the walls of the room should be washed down, the mud and silt removed from the floor, and the door replaced. Then, if the walls have not settled and the insulation is apparently intact, the refrigeration equipment may be turned on. Temperature should be reduced gradually, a few degrees each day over a period of several weeks, until it is slightly above freezing. By this gradual reduction, moisture that has been absorbed by the insulation will be withdrawn because of the lower vapor pressure differential established within the room and will condense on the refrigerating coils.

Even if the insulation has been damaged slightly by the flood, the room can be returned to operation by following the procedure described above. Then, at the end of from six months' to a year's time, an experienced engineer with training in the low temperature field will be able to assess the damage accurately and make recommendations for reconstruction.

Replace Damaged Insulation

If the room has been damaged structurally, or if obvious, large bad spots appear in the insulation, the only recourse is to cut away immediately those portions of the insulation which have been harmed and replace them with new material.

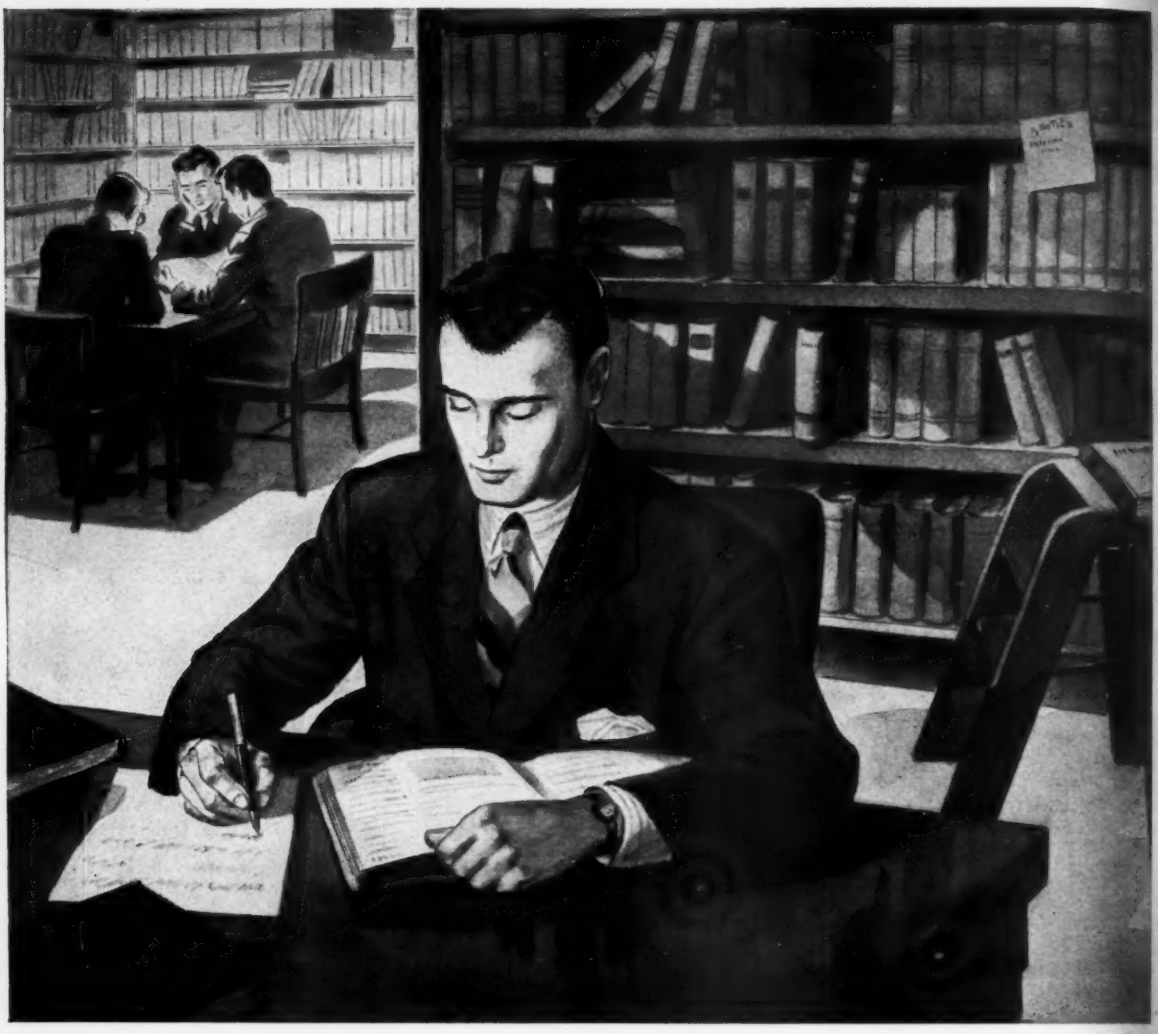
In low temperature rooms which are insulated with glass insulation, flood damage is not a particularly serious problem. Such insulation is completely waterproof and, when properly protected and installed, will not be harmed by flooding. However, all insulating materials must be replaced in areas damaged by buckling walls or sagging foundations.

The structure, equipment and fittings must be cleaned up very thoroughly before operations can be resumed. Flood water carries dirt, oil and other contaminating materials which must be eliminated by washing and disinfection.

A potable water supply must first be established, and cleaning operations proceed from this point. All portions of the plant contaminated by flood water must be thoroughly washed to remove all deposit of sediment, followed by thorough soaking with a prescribed disinfectant and rinsed, before actual operations are permitted.

Resumption of operations must await approval of the local municipal water supply and sewage disposal systems. That is, no operations would be permitted at an inspected establishment until the local authorities issued instructions

(Continued on page 27.)



"What kind of pollen has the turnip?"

The library of American Can Laboratories at Maywood, Illinois, gets questions like this all the time.

Here are some other questions this library answers from its more than 3650 scientific books, periodicals, Government bulletins, specifications, and trade journals:

"Give me a complete bibliography on DDT"..."how to can pineapple juice"..."standards for tomato juice cocktail"..."self-heating cans"... "how to prepare micro-crystalline wax"..."who cans mulberry juice?"

Very often our customers call up the library direct and ask their own questions, too.

This scientific library is a unique American Can service. Aside from the fact that it's the largest library in the canning industry and therefore the largest library of its kind in the world, its real value lies in this fact...

... it ascertains quickly what research *has* been done on a given subject; our workers pick up the problem from there and carry on.

This saves countless hours of valuable time. Hours which are freed for solving the immediate pressing problems of the industry.

The library is only one small facet of the many-sided research which we give our customers. And research is only one of the many types of broader help we offer them. Ask our representative to explain them all when he calls. Or write:

American Can Company (CANCO) New York • Chicago • San Francisco

NO OTHER CONTAINER PROTECTS LIKE THE CAN

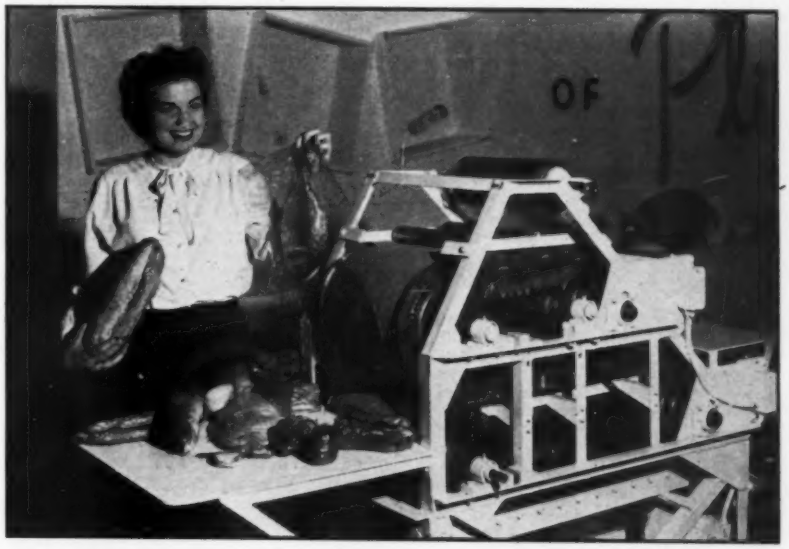
MERCHANDISING *Ideas and Trends*

MEAT WRAPPING MACHINE UNVEILED AT PACKAGE SHOW

A new type packaging machine adapted for high speed wrapping of a wide variety of regular or irregular shaped articles of varying sizes was displayed at the annual Packaging Exposition of the American Management Association in Atlantic City, N. J., this month (see photo right).

The machine demonstrated its versatility by tightly wrapping individually in Pliofilm, a transparent, waterproof and thermoplastic packaging material, such objects as chickens, chops, roasts, vegetables, fruits, hardware, small mechanical equipment and cosmetic articles. The unit was invented by A. B. Clunan, manager of Pliofilm packaging sales for the Goodyear Tire & Rubber Co., with patent rights assigned to the company.

The machine passes Pliofilm over electrically heated rollers and between two high speed Airfoam belts which cushion the plasticized film tightly around surfaces of the object, at the same time forcing all air from within the formed enclosure. The machine is so designed that the belts may travel at speeds up to 300 ft. a minute. It is portable and can be used wherever electrical power (110 volts) is available.





PACKER SHOWS INTERESTING CANNED MEAT LINE

A "preview of the future" exhibit of canned meats was presented by Stahl-Meyer, Inc., at the National Canners convention last month. The display was in three divisions. One featured meat spreads for sandwiches, canapes and appetizers; the second emphasized complete meals such as beef stew, lamb stew, frankfurters and sauerkraut, and in the third section, meats for the main part of the meal were the attraction—frankfurts, sausage, etc. Canned ham, spiced ham and other products usually sold sliced by the retailer were well represented and attractively displayed.

Company to Expand Use of "Chip Steak" Process

Chip steaks and other frozen fresh meat products will soon be offered to housewives through more grocers and meat markets, according to L. W. Paup, president of National Foods of Kansas City, Mo. This announcement followed the acquisition by the firm of the exclusive rights to a patent and copyright pertaining to improvements in the method or process of preparing fresh meat. Franchises for manufacture of "chip steaks" and other products under this patent will be granted by National Foods.

National Foods has now improved on the original process and is enlarging operations. Chicken, pork and various other meats as well as beef are prepared by this process.

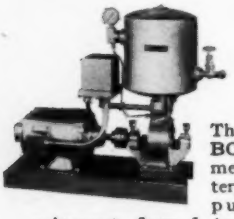
NEW AMI STORE POSTERS

Frankfurters and cold cuts will be featured in American Meat Institute advertising during May and June. In addition to the red advertisements on these products in national magazines, two four-color store posters featuring these same products have been sent to participants in AMI's meat educational program for distribution to retailers.

This is the first time that a store poster has been prepared with the red background which has become a "trade mark" of the meat educational program magazine advertising. The appearance of these posters immediately identifies them as companion pieces of the magazine advertisements which will be appearing concurrently with the posters.

DEPENDABLE FOR TOP-QUALITY PROCESSING

Use this Famous Griffith Equipment for Easier, Reliable Curing and Smoking!



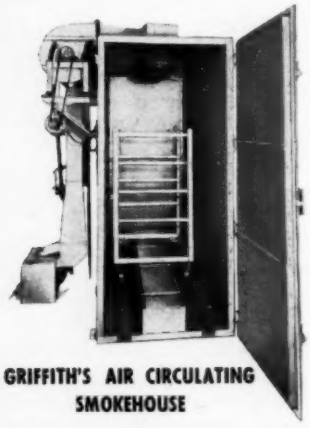
GRIFFITH'S BIG BOY PICKLE PUMPS

There's a "BIG BOY" size to meet every artery and spray pumping requirement, from 1 to 12 operators in capacity. Dependable for trouble-free, heavy-duty performance.

GRIFFITH'S STAINLESS PERCENTAGE SCALE



Combination meat scale and Prague Powder pickle calculator. Completely automatic. Requires no figuring, eliminates all guesswork. Easy to use. Anyone can learn to operate in a few minutes.



GRIFFITH'S AIR CIRCULATING SMOKEHOUSE

Insulated . . . Automatic gas control . . . Holds 2 cage trees or 2 trucks . . . Separate smoke generating compartment.

The GRIFFITH LABORATORIES

CHICAGO, 9—1415 W. 37th St.
NEWARK, 5 — 37 Empire St.
TORONTO, 2 — 115 George St.

New Control Orders

(Continued from page 7.)

clude those Class 2 slaughterers who (1) registered and received a license and quota bases under Control Order 1, and (2) who did not sell or transfer the slaughtering establishment covered by such licenses, and (3) whose license was not cancelled or revoked pursuant to the provisions of Control Order 1. Under Control Order 2 such a Class 2 slaughterer's license and quota bases under the first order are treated for all purposes as a license and quota bases under Control Order 2. However, if a Class 2 slaughterer no longer has the license issued to him under Control Order 1, he must apply in writing to OPA for a duplicate license.

A Class 2 slaughterer who slaughtered during the appropriate period and who was entitled to a license and the assignment of quota bases under Control Order 1 but did not receive quota bases and a license may apply to the district office under Control Order 2 and receive quota bases and a license.

In the event a Class 2 slaughterer acquired between September 1, 1945, and the issuance date of this order a slaughtering establishment covered by a valid license and quota bases under Control Order 1, he must apply to his district office for issuance of a license and assignment of quota bases as a transferee of an establishment for which a valid license and quota bases were outstanding under Control Order 1.

LIMITATIONS: Each Class 2 slaughterer who has quota bases shall be given a quota for the slaughter of each of the following species of livestock: cattle, calves and swine. The quotas are determined by applying fixed percentages to the slaughterer's quota bases. (Quota bases will, apparently, be live weight slaughter volume during corresponding periods in 1944.) These percentages are to be sent out in supplements to the order and will be changed from time to time as the supply of the different species of livestock changes.

A Class 3 slaughterer is limited to selling or transferring, during any six consecutive months, 3,000 lbs. of meat derived from his slaughter and custom slaughter for him. If, however, such a slaughterer sells or transfers during any consecutive 12-month period, beginning on or after April 1, 1945, more than 6,000 lbs. of meat derived from livestock slaughtered by him, or custom slaughtered for him, he automatically becomes a Class 2 slaughterer and subject to all of the provisions provided in the order for a Class 2 slaughterer.

Provision is made that if a Class 2 slaughterer does not slaughter his entire quota for any species during any quota period, he may use the unused part of that quota up to a maximum of 5 per cent of that quota during the next quota period. The order also provides that no Class 2 slaughterer may slaughter during the first half of any quota period more than 60 per cent of his quota for each species.

Quota periods for the slaughterer for purposes of the new order are the same as the accounting periods used in computing maximum permissible cattle costs under MPR 574 or filing subsidy claims with the Reconstruction Finance Corporation.

The new order also provides for a situation where a Class 2 slaughterer during a quota period slaughters livestock of any species in excess of his quota for that species for that period. In the event of such excess slaughter, his quota for that species for the next period is reduced by the amount of the excess. If the amount of the excess is greater than his quota for that species for the succeeding period, he may not use any part of his quota for that species for the succeeding periods until the total of the subsequent quotas for that species exceeds the amount of the excess. These restrictions do not in any way take the place of the liabilities of the slaughterer to penalties or proceedings which are authorized by law for the slaughterer exceeding his quota.

The order contains provisions for the cancellation, revocation and reduction of quotas where a Class 2 slaughterer is under an administrative suspension order.

CUSTOM SLAUGHTERING: A Class 2 slaughterer whose quota bases were established on the live weight of livestock custom slaughtered for him, must continue to have the same custom slaughterer slaughter such livestock for him during the quota periods in order to use that part of his quota based upon livestock custom slaughtered for him.

Throughout the order the person that owns the livestock at the time of slaughter is defined as the slaughterer. In the case of custom slaughtering operations, however, the person who slaughters livestock which he does not own, as a service for the owner of such livestock, is defined as a custom slaughterer. If a custom slaughterer or his transferee refuses or is unable to continue to slaughter for a Class 2 slaughterer whose quota is based upon slaughter by such custom slaughterer, the Class 2 slaughterer may apply to the district office for permission to have his livestock slaughtered by himself or by another custom slaughterer.

If a Class 2 slaughterer sells or transfers his slaughtering establishment to a transferee, the transferee does not automatically obtain the transferer's quota bases and license. Application in writing must be made to the district office by the transferer and transferee for assignment of the quota bases of the transferer to the transferee for that establishment.

NEW SLAUGHTERERS: The order provides for registration of new Class 2 slaughterers who desire to operate slaughtering establishments. Application must be filed with an OPA district office. The order provides that generally such application will not be granted unless it is found that (1) the operation of the establishment is essential to meet

the needs in the area it will serve, and (2) the products it will produce cannot be obtained from any other source in the area to be supplied. In addition, a Class 2 slaughterer may apply for a license and quota bases if he made a substantial investment in a slaughtering establishment which he began operating between September 1, 1945 and the effective date of the order on which he began constructing during this period.

A veteran who does not have quota bases and a license to slaughter may become a Class 2 slaughterer and receive a license and quota bases by satisfying the requirements of Supplementary Order 143 issued by the Administrator. A veteran may also apply for a license and quota bases if, between September 1, 1945 and the issuance date of the order, he became the principal owner and active head of a wholesale or retail meat establishment and secured meat for such establishment by having livestock custom slaughtered for him.

The order contains a section providing for adjustment of quota bases or granting other relief to Class 2 slaughterers. Class 2 slaughterers who seek adjustments in their quota bases or other relief must file an application with the district office. These provisions will provide relief in meritorious cases.

The order contains a section providing for the custom slaughter of "Club" livestock under certain conditions by persons other than Class 2 or Class 3 slaughterers.

Both Class 2, Class 3, and custom slaughterers are required to make and keep certain records. In addition each Class 2 slaughterer and custom slaughterer must file a report with his district office within 10 days after the end of each quota period.

The order also provides that each Class 2 slaughterer must mark on each accessible wholesale cut of meat, detached or undetached from the carcass, the number of the OPA license issued to him or the establishment number assigned by a state, county or city meat inspecting authority. If the OPA license number is not used, notification must be given the district office of the use of the number assigned by a state, county or city meat inspecting authority. Not only is it a violation of the order for a transfer to be made of meat which is not appropriately marked, but it is likewise a violation of the order for any person to acquire meat which does not bear the marking as required by the order.

BUDDY POPPY SALE

The Veterans of Foreign Wars has set a new goal this year for Buddy Poppy sales of 16,000,000 poppies. The VFW, all of whose members have seen service overseas or in hostile waters, annually conduct a nationwide sale of Buddy Poppies prior to Memorial Day.

Wage Subsidy Adjustment

(Continued from page 7.)

slaughterers who on or after January 1, 1946 and prior to February 25, 1946 made increased wage payments to their employes in anticipation of the general wage scale increase approved by and consistent with the provisions of the General Approval Pattern issued by NWSB.

The American Meat Institute reported this week that officials of the USDA have interpreted Directive 104 as providing authorization for the payment of retroactive wage adjustment subsidy only to: 1) Meat packing companies seized by the government during the wage dispute, and 2) Companies coming within the provisions of General Wage Pattern Approval 1, for the meat packing industry, issued by the National Wage Stabilization Board.

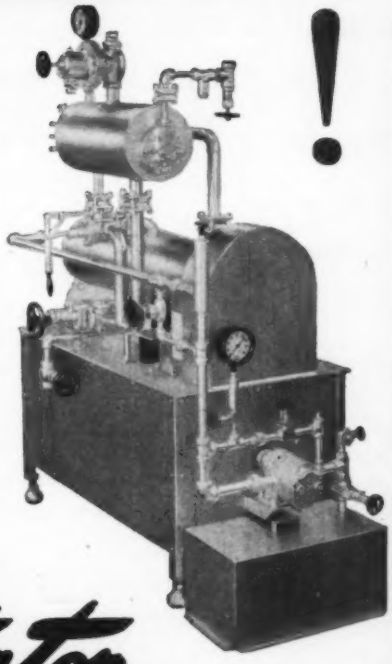
The Institute pointed out that this means that companies which were not seized and do not qualify under the pattern approval of those companies that normally have adjusted wages in relation to wages of the so-called "big five" are not eligible for retroactive wage subsidy. (At the same time there is some reason to believe that a good many packers can support the claim that their wage levels are definitely related to those of the large operators.)

Thus the provisions of OES Directive

QUALITY LARD....

processed in Less Time

OCCUPYING less than 18 square feet of floor space, this VOTATOR* unit chills, plasticizes, aerates 3000 to 4000 pounds of lard per hour. Its continuous, closed processing action assures lard of uniformly white, smooth, creamy, sales-appealing quality. Everything is under mechanical control. Atmospheric contact is eliminated. Labor and the chances of human error are reduced. There is no loss of oils, no waste of refrigerant. Write to The Girdler Corporation, Votator Division, Dept. NP 2-2, Louisville 1, Kentucky; 150 Broadway, New York 7, N. Y.; 617 Johnston Bldg., Charlotte 2, N. C.

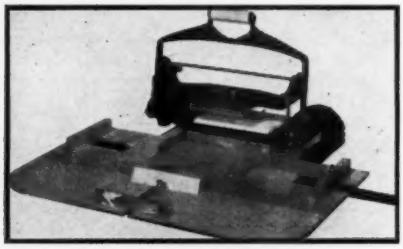


THE Votator
A GIRDLER PRODUCT

*Registered United States Patent Office

THE CONTINUOUS, CLOSED LARD PROCESSING UNIT

THIS CARTON & CASING PRINTER



Offers Great Savings!

Here is a real opportunity to standardize carton design and at the same time maintain complete flexibility in packaging. This simplified equipment imprints product name, qualifying phrases and ingredient lists on either blank cartons or in special panels on standard-designed cartons. One printer and one set of interchangeable word slugs enables packers and processors to imprint any carton for any product. Finished imprint is neat, legible and attractive. Can also be used with proper word slug holder for imprinting product name and ingredients on cellulose casings; imprint withstands cooking, washing, soaking, smoking or handling! Write for complete details.

1. HANDLES ANY SIZE CARTON
2. IMPRINTS CELLULOSE CASINGS
3. FAST, SIMPLE TO OPERATE
4. NO SKILLED OPERATOR NECESSARY
5. INTERCHANGEABLE WORD SLUGS
6. STANDARDIZES CARTON DESIGN
7. ELIMINATES UNUSABLE CARTONS & CASINGS
8. GIVES TROUBLE-FREE SERVICE
9. REDUCES INVENTORY COSTS
10. MEETS ALL LABELING REQUIREMENTS

GREAT LAKES

STAMP & MFG. COMPANY

2500 IRVING PARK RD. CHICAGO 18, ILL.

Leading U. S. Makers of Meat Branders and Supplies

NEVERFAIL

. . . for taste-tempting HAM FLAVOR

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For *extra* goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

"The Man Who Knows"



"The Man You Know"

H. J. MAYER & SONS CO.

6819-27 SOUTH ASHLAND AVENUE · CHICAGO 36, ILLINOIS

Canadian Plant, Windsor, Ontario

104 and the government interpretation of this directive in this connection are directly contrary to the expressed and implied assurance provided by government officials to the meat packing industry that compensatory wage adjustment subsidies would be granted where retroactive wage and salary adjustments had been made under approval of the NWSB.

Meat packers who have made or who plan to make retroactive wage payments to their employes should review carefully provisions of Directive 104.

OPA DENIED INJUNCTION; NEW CASES IN COURTS

Judge Gibson in federal district court at Pittsburgh, Pa., on April 17 denied the request of OPA for an injunction against a Pittsburgh packer for paying slightly over-ceiling prices for cattle during December, 1945, and January and March, 1946. In view of the small extent of the over-payment (1 to 1½ per cent) and an explanation to the court of the compliance problem confronting meat packers, the court ruled that the company could not be held to have wilfully violated the regulation.

The case was retained on the docket, however, so that OPA might in the future bring forward any conduct of the company indicating a wilful disregard of the regulation.

The Patterson Abattoir Co., Fairlawn, N. J. and its president have pleaded not guilty to charges of violation of WFO 75 and 75.2, filed in federal district court for New Jersey. The company is charged with permitting its facilities to be used for slaughtering cattle for Army-style beef without qualifying under the Meat Inspection Act and regulations calling for federal inspection of all Army style carcasses and beef required to be set aside under WFO 75.2. The alleged violations occurred from May 20 to June 2, 1945.

In New York, Leo Gentner, regional OPA administrator, announced that the enforcement division is expanding its current drive against price violations in the hotel and restaurant fields in an effort to stop the flow of black market meat into public eating places. A large wholesale meat firm and two well known steak houses, in addition to numerous retail meat dealers, will be coming up for hearing in War Emergency Court soon.

At Chicago, Herbert S. Soroc, general manager, Hofherr Meat Co., was recently fined $10,000 in federal district court for violations of USDA meat regulations covering the set-aside of beef for governmental agencies and armed services contract schools. Judge Walter J. LaBuy also fined Soroc $200 and costs for violation of OPA price ceilings. The action resulted from an indictment returned by a federal grand jury which charged the defendant and the Hofherr Meat Co. with illegal diversion of 740,911 lbs. of set-aside beef to civilian trade channels from October 1.

PLANT OPERATIONS

Ideas for Operating Men

PACKERS COMMENT ON THEIR EXPERIENCES WITH VARIOUS GLASS BLOCK INSTALLATIONS

Recently THE NATIONAL PROVISIONER has received a number of inquiries as to the principal advantages accruing to the packer who installs glass block in his windows. While many features of glass block construction were outlined in an earlier article (see the NP of February 2, 1946, page 20), the following individual reactions of meat industry firms may be of interest.



Many of the packers state that the main advantages to be gained by using glass block pivot around improved appearance and greater employe comfort. A few state that in their own cases economy was a secondary consideration. One of the packers says that in the installation of glass block windows in the new addition to his plant, he was guided solely by the fact that the blocks would make his plant more attractive and striking in appearance, an important consideration to him since some of the main arteries of city traffic pass his plant. He states that he considered it prudent to back up his advertising with a modernistic looking plant. He also is replacing his sash windows in the older part of the structure as he wishes to secure the maximum amount of privacy for his working personnel who, at present, are frequently distracted by the stream of pedestrians who are constantly passing by the plant in view of the workers.

This processor states that the windows present no ventilation problem in any of the departments and in those rooms that are air conditioned the entire window pane is glassed in solidly.

One of the other packers reports that blocks are now being used in his plant to get a much greater diffusion of light throughout the entire unit. In this plant, the glass blocks are replacing steel sash windows and intra-departmental portions of glazed tile. It is anticipated that a more cheerful working atmosphere will result with a production increase on the part of the employes.



Modern glass block can be very helpful in improving lighting condition in the plant since outside natural light can be directed for a considerable distance within the structure. With the proper prism control incorporated in the glass block, the intensity of outside light can be held to a level of 200 foot candles for a distance of 27 ft. from the window (50 foot candles is minimum required by MID). The prism directs the light at an angle to the ceiling which, in turn, deflects the light at a slight angle throughout the room. The upward guiding of the light rays at an angle by the prism reduces the glare near the window, resulting in a more even and smoother distribution of light throughout the whole room. However, in using prism glass caution has to be exercised in setting the glass blocks properly for if they are not aligned the directional effect of the glass block will be lost. Also, in setting prism glass blocks care should be taken that they are placed above the sight level of the room personnel or the rays will disturb their vision.

Another uses glass in his beef killing floor windows due to the smaller amount of condensation experienced with glass block. With its lower rate of heat transmission, the point at which condensation will take place on glass block is much lower than with ordinary glazing. If the outside temperature is 70 degs. and the room humidity is 40 per cent, ordinary sash will show signs of condensation with the room temperature at 37 degs. while glass block will remain dry until a minus 14 degs. is reached.

While most packers using glass block have not had the material in use sufficiently long enough to estimate the life expectancy of the block, one of the leading manufacturers, the Pittsburgh Plate Glass Co., states that the life of glass block is indefinite if properly installed.

The points which the manufacturer considers important in installing the material are that the perimeter of the opening be given a heavy coat of asphalt emulsion; that the jambs and head be fitted with expansion strips; that the mortar bed be properly filled and not furrowed and that the glass blocks are not to be pounded into place in the mortar nor cleaned until they have had a chance to set.

Economize WITH POWERS

TEMPERATURE REGULATORS



Use a Powers No. 11 Temperature Indicating Regulator when you want the advantages of an easy-to-read dial thermometer combined with a dependable self-operating regulator. The dial thermometer gives a visual check on the performance of the regulator and makes it easy to adjust for the required operating temperature. Various dials and ranges are available.

Is Easy To Install—because both the thermometer and the regulator operate from the same thermal system—only one tapped opening is required.

Write for Circular 2511

THE POWERS REGULATOR CO.

2725 Greenview Avenue, Chicago 14, Illinois
231 E. 46th St., New York 17, N. Y.—Offices in 47 Cities . . . See your phone directory.

70

OVER 50 YEARS
OF AUTOMATIC TEMPERATURE AND HUMIDITY CONTROL

Waste Treatment Methods

(Continued from page 10.)

at top and bottom allow the sludge and supernatant liquor to flow into the outer compartment which has a capacity for about 30 days detention. This compartment is usually not heated. Supernatant overflow lines are provided at several levels and the lines discharge the liquor to the raw waste. Sludge piping is arranged to remove the sludge from several points of the outer compartment to the sludge beds or to return it to the center compartment. The latter provision makes the use of a sludge pump necessary, but the advantage of providing circulation of sludge warrants the cost of the pump.

Sludge Drying. Sludge beds are underdrained beds of sand supported on graded gravel or cinders. Figure 2, Part III of this series of articles shows the suggested design of the beds. The lower layer consists of from 6 to 12 ins. of gravel or cinders in which drain lines of 4 to 6-in. farm tile are laid with open joints and in lines about 10 ft. apart. The upper layer consists of at least 6 ins. of coarse, sharp sand. The side walls of the beds may be of plank supported by concrete piers or may be earth embankments.

Filling Sludge Beds

Sludge is applied by drawing from the digestion tank to a trough or pipe line extending across the ends of a series of beds. Arrangements should be made to fill one bed at a time and to a depth of from 10 to 14 ins. Only one application should be made to each bed and when the sludge is dry, it should be removed and the bed raked before the next application. The area of the beds should be based on the number of animals killed, about 30 sq. ft. per cattle and 14 sq. ft. per hog.

The use of chemicals to flocculate finely divided suspended solids increases the removal of both solids and BOD as indicated in Table 1. The ability of chlorine to precipitate and flocculate blood proteins from the killing floor wastes of slaughter-houses was discussed in a previous article. In the chemical flocculation of the combined waste from the packing plant, ferric chloride, chlorinated copperas or chlorinated iron may be used. The latter two have been shown to give somewhat better results than commercially procured ferric chloride, due undoubtedly to the free chlorine in the mixture.

The Chemical Solution. If commercially procured ferric chloride is used, it will be necessary to provide a chemical solution tank and constant feed equipment. The strength of the solution prepared and the rate of feed must be adapted to the waste.

Chlorinated copperas is prepared by dissolving ferrous sulphate in water in a wood tank and treating this mixture with chlorine gas. Chlorine may be obtained in 150-pound or 1-ton cylinders and is fed into the solution by a gas chlorinator.

Chlorinated iron is prepared in reaction tanks in which scrap iron is placed, covered with water and chlorine gas applied. Baling wire from the cattle feeding yards may be used for this purpose.

Ferric chloride, in whatever manner it is produced, is very corrosive and must be kept in wood, rubber-lined or protected concrete tanks and applied through rubber hose or pipe.

Flash Mixer. The equipment and structures necessary to add chemical flocculation to the primary treatment process previously discussed, consist of: (a) the chemical solution and feed equipment; (b) a flash mixer; and (c) a flocculating tank. The flash mixer consists of an electric-powered rapidly revolving impeller located in a concrete tank. The tank should have a capacity of about 1 to 2 minutes of the maximum rate of flow of waste. The chemicals are added just ahead of this tank.

A mixing trough may be used in lieu of the flash mixer. This trough should be about 20 to 25 feet long and set on a slope of about 2 ft. in 25 ft. with a hydraulic pump at the bottom. The function of either of these structures is the rapid mixing of the chemical and waste.

The Flocculation Tank. The flocculation tank consists of a concrete structure having a detention period of from 20 to 25 minutes based on the maximum rate of flow of waste. The tank is equipped with slowly rotating paddle wheels which impart a low velocity to the tank contents causing the precipitated particles to roll over and attach to each other, thus increasing the size of the floc. The paddles may be rotated in either the vertical or horizontal plane by a motor operated mechanism. Figure 6 (page 10) shows a flocculation tank with equipment.

Chemical Dosage. The required dosage of the ferric chloride varies to such an extent from plant to plant that no recommended application is possible. Chemical treatment is controlled by laboratory jar tests made at frequent intervals.

Primary Treatment Plant

Figure 7 (page 10) shows the arrangement of the units for the primary treatment of packing plant wastes and includes chemical treatment. The combined wastes from the plant pass through the comminutor or bar screen where large particles are eliminated. Grease is then removed in a grease interceptor and, if chemical treatment is employed, ferric chloride is added. The chemical is mixed by a flash mixer and the floc formed in the flocculation tank. The waste from the grease interceptor, if chemical treatment is not required, or the flocculated waste, passes through a sedimentation tank where the settleable solids are removed. The effluent is discharged to the stream or to secondary processes. Sludge and scum are removed to the digester and after complete digestion are dried on sludge beds and may be used as a fertilizer.

BINGO! this is it...



Looking for the best Wiener Flavor?

Your search is over! Get a trial drum of B.F.M. WIENER SEASONING, and just one chopperful will convince you that "This is it!"

Here's a mild, delicious flavor for wieners and franks that gives them that superlative tangy goodness... the kind of flavor folks want.

There's no law to keep you from making your sausage taste better, and it's easy as A-B-C. Just say B. F. M., and you'll have it!

Write, wire, or phone today and you'll get a trial drum or a batch-size sample by prepaid express.



Get set for brisk summer meat loaf sales. Order your supply of BAKE-RITE PANS *now*.

Basic
FOOD MATERIALS
INC.
806 Broadway
Cleveland 15

● *If it's used for seasoning meat, we have it!*

A New Sensation of Modern FLAVOR Research...

B. F. M. COUNTRY-STYLE MINCED HAM SEASONING

Here's a new seasoning for minced ham that really rings the bell! It will make your minced ham taste like delicious baked ham and will bring you a lot of extra, profitable minced ham sales.

Order a trial drum today, and we'll ship it prepaid express with the guarantee that you'll find it the *best* minced ham seasoning you've ever used - or no sale. Write, wire, or phone today! Free formulas, too, if you want them.



Basic
FOOD MATERIALS INC.
806 Broadway
Cleveland 15

You can get prompt delivery on the new BASI-KROME WIRE MOLD For Minced Ham.

Up and down the MEAT TRAIL

Personalities and Events of the Week

• **Roger S. Noble,** 61, assistant credit manager of Swift & Company, Chicago, died April 23. He had been with Swift 44 years, starting with the company in the Boston office. He came to Chicago in 1908. Survivors include his widow, a daughter and a stepson.

• A recent fire at the Con Yeager Co., a meat packers' supply firm in Pittsburgh, Pa., caused damage estimated at more than $1,000 to the three-story brick building, mostly to the roof and the office section.

• Wallace Beef Co., 640 N. 10th st., Philadelphia, filed petition in the local courts last week for a certificate to conduct business. Listed as the firm's owners were **Paul Waldo** and **Jack Weisfeld.**

• The Taylor Provision Co., Trenton, N. J., has announced the election of **John Taylor Cumbler** as president, replacing **Harry C. Errion,** who is no longer connected with the company. Cumbler was formerly vice president and is a great grandson of **John Taylor,** founder of the firm.

• **John D. Sullivan,** who had been associated with the packing business for more than 55 years, died recently. He had worked the past 35 years for the A. L. Brahm Co. and was wholesale meat buyer at the time of his death.

• Construction work on a new addition to the Kingan & Co. plant at Indianapolis, Ind., has been halted by a strike of carpenters. Eighteen hundred carpenters are on strike in Marion county, of which Indianapolis is the county seat.

• **John C. Milton,** of the American Meat Institute staff, and **George R. Dressler,** executive secretary of the National Association of Retail Meat Dealers, in addresses before the Greater Cincinnati Retail Meat Dealers Association this week, urged the Cincinnati group to go on record as favoring the termination of OPA price ceilings and other controls.

• **John F. Lyons,** 69, veteran Fort Worth, Tex., livestock commission man, died of a heart ailment April 19. He was owner of the Livestock Clearing House, which he organized in 1932, and was previously general manager of the Cassidy Commission Co.

• **C. K. McKendry,** who operates a packing plant in Mexico City, Mex., has announced that he will build a $500,000 packing plant at Muskogee, Okla., with construction to start about May 1. All building materials for the plant are being brought in from Mexico, he said. The plant will be air conditioned throughout. Capacity will be 157 hogs and 36 head of cattle or 60 head of calves an hour.



PACKER SALESMEN HIT THE HIGH SPOTS

Pictured here boarding a Trans-Canada Airline plane at Regina, Sask., are salesmen of Canada Packers, Ltd., on their way to Winnipeg. They comprised what was said to be Canada's first convention delegation to travel by air. This was one of three special flights carrying 40 salesmen from various points to an industry convention held recently.

• **William C. Knoernschild,** 62, president of the Milwaukee Tanning Co., Milwaukee, Wis., died recently after a short illness.

• **George W. Beman,** who had been active in the packing industry and the provision brokerage trade for more than 40 years, died April 21 in Chicago. He had recently undergone an operation following a long illness. In 1943 Beman entered the service of the U. S. Department of Agriculture meat buying office in Chicago, where he remained during the war, retiring late in 1945. He is survived by his widow, a son, **George, jr.,** and a sister, **Mrs. Ellen Hargrave.**



GEORGE BEMAN

• **Walter Boehm,** Philadelphia wholesale meat dealer, was elected vice president of the newly-formed American Relief for Central Europe, Inc., organized to help feed and clothe the starving people of Europe.

• A new meat products canning plant, representing an investment of $300,000, is nearing completion in San Francisco, Calif. It will be occupied by the Marlo Packing Corp., whose present force of 60 will be expanded to 200 employes. **Alfred Ansara** is president of the corporation. The plant, which was designed by Ward and Bolles, architects, will have federal inspection.

• The Evangeline Livestock Exchange, LaFayette, La., was totally destroyed by fire the morning of April 3. Damages were estimated at $50,000, and 150 hogs and 200 head of cattle were burned. **Alicide Dominque,** manager, has not announced future plans.

• A wholesale meat plant is being erected at 23rd and R sts., Sacramento, Calif., for **A. J. Murphy,** at a cost of $35,000. It is expected to be ready for occupancy by August, when Murphy will move his business from its present quarters at 11th and T sts.

• **C. W. Sadd,** president of the Empire Co-operative Packers, has announced that erection of a packing plant capable of processing 10,000 tons of meat annually will be started at Syracuse, N. Y., this summer. The plant will handle cattle, hogs, veal and lamb from cooperative groups.

• Recent visitors to New York included **A. H. Kreuder,** automotive department, and **M. R. Swanson,** industrial relations, Wilson & Co., Chicago.

• **A. G. Willy,** meat price specialist of the OPA district in Philadelphia, resigned his post, April 13, to return to his wholesale meat business.

• **B. B. Kline,** formerly with Hygrade Food Products Corp. and Home Packing Co., of Toledo, O., has established a wholesale meat business in Cleveland.

• **John P. Foster,** superintendent of the Topeka, Kans., plant of John Morrell & Co., Ottumwa, Ia., and **Mrs. Foster**

visited in New York recently, and witnessed the **Fred Waring** program sponsored by the American Meat Institute.

● **B. J. Weber** has been appointed assistant treasurer of the Kroger Co., Cincinnati, O., it was announced recently by **Joseph B. Hall**, president. Weber has been general auditor of the company since 1935. He succeeds **Frank M. Grieme**, who recently was elected treasurer of the firm.

● **O. E. Jones**, vice president, and **M. L. Westerling**, of the soap department, Swift & Company, Chicago, spent several days in New York recently.

● **Alton Edward Bailey**, a recognized authority on the processing of edible fats and oils, has joined the technical staff of the Votator division of The Girdler Corp., Louisville, Ky., it was announced last week by **John E. Slaughter, jr.**, Girdler's vice president in charge of the Votator division. Bailey heads one of the division's important research and engineering groups, specializing in the development and improvement of processes and products in the edible fats and oil field. He is the author of *Industrial Oil and Fat Products*, published in 1945, and has written numerous articles on hydrogenation, deodorization, fractional crystallization, the stability and physical properties of fats and oils and kindred subjects for scientific periodicals. He received his B. S. degree in chemical engineering at the University of Mexico and began his career in the Omaha laboratories of the Cudahy Packing Co. in 1929.



A. E. BAILEY

● Tryouts are being held at the Kuhner Packing Co., Muncie, Ind., for a baseball team to represent the plant. In the past the company has had very creditable teams in baseball and other sports.

● **John W. Driscoll** has announced that construction has started on a 60 by 100 ft. refrigerated meat and food locker building at 115 S. Glendale ave., Glendale, Calif.

● Plans for constructing two abattoirs have been submitted to the Lynchburg, Va., bureau of health for study, **Dr. S. D. Sturkie**, city health officer, has revealed, adding that he is not at liberty to divulge the names of the prospective proprietors.

● The Holly Meat Packing Co., Oakland, Calif., will install a $75,000 addition to its plant. The structure will be of reinforced concrete, 158 by 70 ft. in size. **E. O. Cerruti**, Oakland, is the architect.

● Pappas Meat Packing Co., Indianapolis, Ind., has been incorporated, with **Raymond Demaree** as resident agent. Incorporators are **Christ Pappas, Anna E. Pappas** and **Sarah Marshall.** One hundred shares of $100 par value stock were issued.

● Pennsylvania has licensed 1,285 abattoirs under the 1945 legislative act providing for increased sanitary control over the establishments, it has been announced by **Miles Horst**, state secretary of agriculture. He added that 1,000 additional applications have been filed and licenses are being issued as fast as plant examinations can be completed.

● **William A. Elliott**, 67, owner of the Merchants Meat Co., Norristown, Pa., died April 16.

● The Rath Packing Co., Waterloo, Ia., has purchased the pavilion at New Hampton, Ia., and acreage on which it is located, from **Dan McGrath.**

● **O. A. Maxey** has announced that he will build a meat packing plant at Fairfax, Okla., at a cost of approximately $15,000. Construction will be started immediately.

● Additions and improvements will be started soon at the Miles City, Mont., packing plant, owned and operated by **Les Boe, Pat Pattalichi** and **Leo Tomlinson.** Included will be a sausage kitchen, a room for handling sausage and cured meats, new livestock scales and feed lots.

● **H. D. Elijah**, former member of the animal husbandry staff of the University of Missouri, and director of the livestock and feed division of the Missouri department of agriculture, has been named director of a newly established livestock service division of Wilson & Co., at Oklahoma City, Okla., according to **W. W. Martin**, general manager of the Wilson plant there. He will work directly with both production groups and educational organizations, coordinating work of the producer with current market demands for specific types of animals, and will also help with disease and parasite control programs.



GIFT TO THE PRESIDENT

In a ceremony on the White House lawn last week, President Truman received a two month old purebred Aberdeen Angus bull calf, a gift from the city of Birmingham, Ala. The young bull, which weighed 200 lbs., made the trip to the capitol in style, traveling by air aboard a PCA Capitaliner. When the President grasped the rope to pose for photographers, the calf sulkily got up, turned around and with complete disregard for the dignity of Mr. Truman's office aimed a nervous kick at the Chief Executive. Mr. Truman, once a farm boy, accepted the incident with mild amusement.

● **J. W. Sartwelle**, president of the Houston Fat Stock Show, Houston, Tex., has announced that the fifteenth annual show will be held January 31 to February 9, 1947, and that approximately $300,000 will be spent this year to expand the show's facilities. Sartwelle is president of the Port City Packing Co., Houston.

● A Cincinnati firm headed by **William C. Duval** has acquired sole rights to the sale and distribution of a new food, "Pronto Pups," in Ohio and Kentucky, with the exception of Cleveland and Akron. Pronto Pups are frankfurters covered with a thin coating of bread dough and cooked.

● Barred from building a slaughterhouse adjacent to its cold storage plant in Paris, Ill., the Edgar County Locker Service, Inc., a cooperative, will build on a site east of the Edgar county fairgrounds, **Leo Swinford**, president, has announced.

● Harking back to Buffalo Bill days and the Old West, a livestock thief inspector was recently appointed for several counties in the state of Oregon by the state agricultural department. **Chester B. Leichty**, of Coquille, Ore., the new inspector, has done extensive police work in Oregon.

● **William D. Mower**, 71, general superintendent of the meat department of the American Stores Co., Philadelphia, died recently after a long illness. He joined the organization in 1912 after disposing of his interest in the meat firm set up by his father, **Thomas F. Mower.**

● The fortieth annual meeting of the American Spice Trade Association will be held at the Hotel Astor, New York, May 6 to 8.

● **Mr. and Mrs. Edward A. Cudahy** have purchased the winter home of Mrs. **Bradford Shinkle** in the Biltmore Estates, Phoenix, Ariz., it was announced recently by **Eban Lane**, realtor, who handled the transaction. The house stands on one of the choice two-acre tracts of land that surround the Arizona Biltmore hotel golf course. Mr. Cudahy is chairman of the board of the Cudahy Packing Co., Chicago.

● The board of directors of the Tri-County Refrigeration & Service Corp., recently approved building plans for an abattoir and locker plant at Petersburg, Va., to cost approximately $138,500. The board acted upon recommendations of a special building committee composed of **Lewis M. Walker, jr., F. O. Fockler** and **D. P. Driskill.**

● **Robert Aspinall**, small stock department, Wilson & Co., Chicago, was a visitor in New York recently.

● **Harry Mueller** is retiring, April 30, after 52 years with the Plankinton Packing Co., Milwaukee, Wis., with which his father, the late Charles

Mueller, and a brother, the late George Mueller, were also associated for many years. Another brother, Otto, has been employed by the firm for 51 years.

• One of the oldest independent meat packers in San Antonio, Tex., the Alamo Dressed Beef Co., which has been in operation since 1900, changed hands recently when negotiations were concluded between **Jesse D. Oppenheimer**, former president, and **Russell I. Oppenheim**, new president of the firm. Other new officers include: **Nat Goldsmith** and **Jack Gugenheim**, vice presidents, and **Alton Sager**, secretary-treasurer.

• **Herbert Miller**, 50, manager of the Hutchinson, Kans., meat packing plant for Safeway Stores, died recently following a heart attack.

• **M. A. Bassini**, assistant to the general manager, Wilson & Co., recently spent a two weeks' vacation visiting friends in southern New Jersey where he was stationed during the war.

• Two members of the meat packing industry have been elected to important posts in the Chicago Association of Credit Men. They are **Arthur L. Jones**, general credit manager of Armour and Company, who has been elected second vice president of the credit association,



A. L. JONES



J. E. WALSH

and **James E. Walsh**, secretary, assistant treasurer and general credit manager of Oscar Mayer & Co., who has been re-elected treasurer. Jones has been with Armour and Company since 1919, following his discharge from the Navy. He became general credit manager only this month, succeeding **George H. Johnstone** who had served 43 years in the credit department of the company. Walsh became associated with Oscar Mayer & Co. in 1923, and was made general credit manager five years later. In 1935 he was named secretary, and later assumed the additional duties of assistant treasurer.

• **Carl Drude**, 59, owner and president of the Wisconsin Rendering Co., Appleton, Wis., until his retirement five years ago, died recently following a short illness.

• Arrangements have been completed for the annual meeting of regional area five of the National Renderers Association, to be held at the Stevens hotel in Chicago, October 13 and 14.

• "One Man's Meat" is the title of one of the feature articles carried in the May issue of *Fortune* magazine, out April 29. It is a story of **Samuel Slotkin's** Hygrade Food Products Corp., and of how it has risen to a place of prominence in the meat packing industry. Slotkin, well known in the industry, is a director of the American Meat Institute and president of the Eastern Meat Packers Association.

• A fire which struck the Kern Valley Packing Co., Bakersfield, Calif., destroyed the sausage kitchen and adjoining smokehouse. Quantities of sausage, bacon and other smoked meats were lost in the fire.

• Steurys Abattoir has been incorporated at Indianapolis, Ind., by **C. R. Steury, N. R. Steury, A. R. Steury, John M. Doan** and **Gladys V. Steury**. One thousand shares of $100 par value stock were issued.

• **W. L. Compton**, a livestock commission man at Chicago for the past 15 years and at Stuart, Ia., previous to that, died recently.

• **Thomas E. Wilson**, chairman of the board, Wilson & Co., Chicago, was a guest of the animal husbandry department of Ohio State university, April 2. **Professor D. J. Kays** exhibited the university beef cattle and conducted Wilson, who was accompanied by **Allan C. Atlason**, manager of Edellyn Farm, on a tour of the experimental feeding plant and the meats laboratory.

• First National Stores, Inc., Somerville, Mass., has sold its beef packing plant at Omaha, Nebr., but will continue to operate the unit until the present meat crisis is past. This action is in accordance with First National's policy to discontinue slaughtering operations when ample supplies of beef for its retail stores are again available in the open market, **R. F. Burkard**, treasurer, stated.

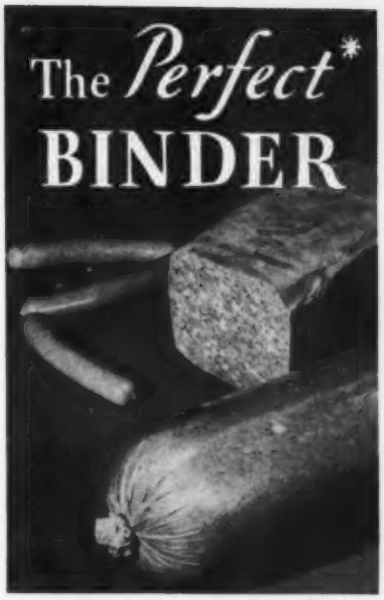
• **Oscar G. Mayer**, president, Oscar Mayer & Co., Madison, Wis., spoke at a joint meeting of Neenah and Menasha, Wis., service clubs, April 10.

• **Ignatius J. Schweitz**, 74, a salesman for the Frank Sausage Co., Milwaukee, Wis., for 49 years until his retirement a number of years ago, died April 2 following several years of ill health.

• Armour and Company has taken over the operations of the Upchurch Packing Co., 14 Brady ave., N.W., Atlanta, Ga., it has been announced by **A. D. Faulkner**, manager. Armour has moved to the new location from 451 Whitehall st., and the selling organizations of the two companies have been merged, Faulkner said.

• **John L. Freeman**, 50, who for 23 years operated a slaughterhouse in Windsor, N. Y., died recently after a long illness.

• **George H. Rasch**, 67, a retired salesman of the Wilson & Co. branch at Camden, N. J., died recently after a two-year illness. He was a graduate of Brooklyn Polytechnic institute and was in the export-import business in New York before joining Wilson & Co. in Chicago. He had lived on his estate at Doylestown, Pa., since his retirement five years ago.



FOR WIENERS, BOLOGNA, SPECIALTY LOAVES

because

IT'S DIFFERENT

Soy is unexcelled in holding freshness, in reducing shrinkage, in improving appearance, in enhancing flavor.

Soy does not in itself flavor the sausage. The improvement results from the blending and emulsification quality which complements meat

M-M-M FLAVOR

HOLDS "SPRINGS"

Plumpness—the "spring" of freshness is where Soy as a binder comes into its own. Special X improves the best meats — gives a lift to others.

Special X SOY FLOUR

Meatone GRITS

•

Write for FREE Samples

SPENCER KELLOGG AND SONS, INC.

DECATUR 80, ILLINOIS



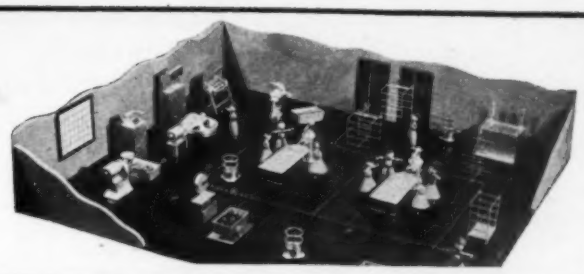
"Maw, *don't ye sometimes hanker for suthin' to happen?*"

The above is as good a cue as any to give you an important angle on Crown cans. Do you ever stop to think what happens to the wide array of products that are packaged in Crown cans? . . . Nothing . . . Nothing happens because products entrusted to Crown cans are safe. Crown cans—airtight, lightproof, sturdy—protect flavor, color and quality, from the time the products are packed until the time they are used. This angle is mighty important to your customers, too.

CROWN FINE METAL CONTAINERS

CROWN CAN COMPANY • PHILADELPHIA • Division Crown Cork & Seal Company, Inc. • Baltimore, Maryland

PROCESSING *Methods*



CASINGS BECOME TOUGH

If sausage in sheep casings is smoked in too hot a house the casings may become tough. A midwestern sausage processor who has been having some difficulty writes:

EDITOR THE NATIONAL PROVISIONER:

We have been having complaints that the sheep casings on our cooked sausage are tough and rubbery. We know there must be something wrong with our operating procedure.

Too hot a smokehouse will toughen the most tender sheep casings. Most of the complaints on tough sheep casings come from sections where use of color is not permitted and where it is necessary to smoke thoroughly. Too often the sausage is placed in an extremely hot smokehouse instead of in a cooler one in which the temperature is raised gradually.

If the humidity in the smokehouse is too low the casings are likely to dry out. This is often eliminated by letting a little live steam into the house or by setting a pail of water in the house during smoking.

Rubberiness is experienced less often than toughness. The former condition is sometimes ascribed to improper handling in cleaning. When the casings are taken from the animal and stripped they should be placed in cold water. If they are put in hot water they are pretty sure to be rubbery.

Rubbery quality is also attributed to leaving some slime on casings when they are cleaned. Salting is not fully effective and the casing may have a rubbery, smeary appearance. Such casings should be cleaned, salted and repacked.

SOAKING CURED MEATS

An eastern processor wants to know how long cured meats should be soaked to remove excess salt. He writes:

EDITOR THE NATIONAL PROVISIONER:

We do not seem to be getting all of the excess salt out of our cured meats and the foreman suggests that we are not soaking them long enough. How long should meats be soaked?

It is possible that the inquirer's product has been cured too long. If this is true it will be difficult to repair the damage by prolonging the soaking period. Much of the meat handled today requires little or no soaking because the cure is short and mild; in some cases washing will suffice.

It is impossible to give definite schedules for the soaking of all types of meat. Long-cured meats are usually soaked three to three and one-half minutes for every day they have been in cure. This schedule merely indicates a desirable time for soaking fully cured meats. A heavily cured piece of meat will require a longer soaking, and a mildly cured meat will require a very much shorter soaking. In some cases only washing is necessary.

An hour's soaking at 70 degs. temperature eliminates the surface salt and other curing ingredients on fancy dry-cured bacon and gives satisfactory results. In the case of dry salt meats it is quite frequently the custom to smoke without soaking. Undersoaked meats will have surface stains of dried salt on the finished product while oversoaked meats have a tendency to sour when smoked.

As different cuts and different weights and grades of meat require different soaking schedules, it is important that similar meats be soaked together. Different types of cured meats, such as sweet pickled hams, dry salt bellies, or fancy cured cuts, should never be placed together during soaking.

In the case of bellies which show an excess amount of salt, the water is changed frequently during the process of soaking—at least three or four times—in order to eliminate excess salt. As already stated, it is not satisfactory to continue soaking meats in water having a high concentration of salt.

TANNINS AS ANTIOXIDANTS

An article on "Improvement of Keeping Quality of Edible Fats by Some Commercially Available Tannins" by H. T. Spannuth, T. H. McGuine and G. A. Crapple, research laboratory, Wilson & Co., Inc., is published in *Oil & Soap* magazine for April, 1946. A process is described for the improvement of the keeping quality of edible fats by treatment with tannin in which the tannin and/or tannin compound is removed by filtration. Data are presented for various types of animal fats and oils; the process is particularly effective on lard and beef fats.

COOKING CASING SLIME

Casing slime is sometimes mixed with blood and cooked with it. Slime should not be cooked with any grease-yielding material since it tends to mix with the grease and prevent proper separation.

PEA MEAL BACON

An eastern meat packer wants to know how to prepare a pea meal bacon similar to the product manufactured in Canada. He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you give us a curing formula and processing directions for making a pea meal bacon similar to the product made in Canada?

A boneless loin, well trimmed, pickle cured and smoked, is used in making pea meal bacon. The pea meal does not form a part of the cure, but the loin is given a heavy coating of the meal before it goes into the smokehouse.

Loins are given an ordinary sweet pickle cure. For 50 gals. of pickle, use following ingredients:

9 lbs. sugar
3 lbs. sodium nitrate

and salt to make strength of 75 degs. salometer at a temperature of 35 to 38 degs. F.

If preferred, the loins can be given a dry cure with about the same formula as that used for dry cure bacon. The time in cure, whether pickle or dry, depends on the size of the pieces. In general, loins are cured from 20 to 25 days, depending on size.

If dry cured, use:

3 lbs. salt
1½ lbs. sugar
3½ oz. sodium nitrate

for 100 lbs. of meat. Mix thoroughly, rub each piece well, and cover each layer of meat with a sprinkling of curing material. Pack the loins tightly in boxes and cure 20 to 25 days.

BUTIFARRA CATALANA

Butifarra Catalana is a Spanish type sausage. A Southwestern sausage processor wants to know how it is made. He writes:

EDITOR THE NATIONAL PROVISIONER:

Can you give us a formula and processing information on a Spanish sausage called Butifarra Catalana?

A small scale formula for this sausage calls for:

18 lbs. cooked pork head meat
2 lbs. cooked pork rinds

The head meat is run through the large and the rinds through the fine plate. The meats are mixed together with a pinch of oregano and:

¼ oz. ground black pepper
10½ oz. salt

Stuff in narrow hog casings about ten to the pound. Cook in the same manner as liver sausage but do not smoke. Chill after cooking.



Thousands of Cities

HAVE LAYNE WELL WATER SYSTEMS

Quality that gives supreme satisfaction was the ultimate deciding factor with thousands of cities that now own Layne Well Water Systems. These cities—and they range from the Nation's largest to those of only a few inhabitants—were careful to place known performance before idle claims. In buying Layne Well Water Systems they obtained the very best that skill and experience could create.

Layne Well Water Systems have long been first choice by big and little cities everywhere—first choice for highest efficiency, lowest cost operation and unparalleled long life. In a like manner, thousands of industries;—processing plants, factories, railroads, oil refineries, ice plants and irrigation projects also buy and use Layne Well Water Systems.

Each Layne Well Water System is built to fulfill a specific need—and built to produce the utmost amount of water under any and all conditions. For illustrated literature, address Layne & Bowler, Inc., General Offices, Memphis 8, Tenn.

HIGHEST EFFICIENCY

Layne Vertical Turbine pumps are available in sizes to produce from 40 to 16,000 gallons of water per minute. High efficiency saves hundreds of dollars on power cost per year.

AFFILIATED COMPANIES: Layne-Arkansas Co., Stuttgart, Ark. * Layne-Atlantic Co., Norfolk, Va. * Layne-Central Co., Memphis, Tenn. * Layne-Northern Co., Mishawaka, Ind. * Layne-Louisiana Co., Lake Charles, La. * Louisiana Well Co., Monroe, La. * Layne-New York Co., New York City * Layne-Northwest Co., Milwaukee, Wis. * Layne-Ohio Co., Columbus, Ohio * Layne-Texas Co., Houston, Texas * Layne-Western Co., Kansas City, Mo. * Layne-Western Co. of Minnesota, Minneapolis, Minn. * International Water Supply Ltd., London, Ontario, Canada * Layne-Hispano Americana, S. A., Mexico, D. F.

LAYNE

WELL WATER SYSTEMS
VERTICAL TURBINE PUMPS

USDA Announces Meat Allocation on Basis of Estimated Supply

Under the allocation of the *estimated* supply of meat for the second quarter of 1946, announced recently by the U. S. Department of Agriculture, the U. S. civilian per capita supply will be less than during the January-March period —when disappearance of meat into civilian channels was at a near-record level—but considerably above the civilian consumption of the April-June period of 1945.

The total allocable supply of meat for the April-June period of 1946 is estimated to be 5,360,500,000 lbs., carcass weight. This compares with the revised figure for the January-March period of 6,026,900,000 lbs., and estimated total disappearance of meat during the second quarter of 1945 totaling 5,316,700,000 lbs.

The allocation for the April-June period of 1946 is divided as follows: U. S. civilians—4,558,400,000 lbs., or about 85 per cent of the total allocable supply; U. S. military and war services —314,400,000 lbs., or 6 per cent; foreign shipments and U. S. territories—487,-700,000 lbs., or 9 per cent.

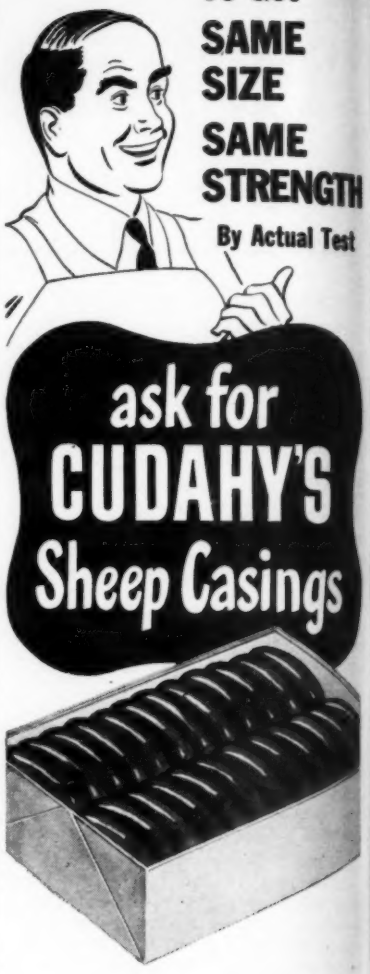
The total quantity of meat allocated for civilians in the second quarter is about 22 per cent larger than the estimated civilian consumption in the comparable period of 1945, and about 9 per cent less than the revised allocation for the quarter just past. The civilian per capita supply will be approximately 132 lbs. per person, on an annual rate basis. This compares with about 147 lbs. in the January-March period of this year, and 116 lbs. a year earlier.

Officials pointed out that the meat allocation and procurement measures are being tied together closely in order to put the program on as realistic a basis as possible. Fulfillment of estimated total procurement for the first six months of 1946, including stocks made available by the military services and commercial exports, would require about 958,000,000 lbs.

In recent weeks set-aside orders on meat and lard have been increased to facilitate the procurement of meat for foreign shipments. The greater set-aside percentages are directed toward fulfilling new allocations as well as deficits from past allocations. Fulfillment of the entire 958,000,000 lbs. for the first six months of 1946 depends on maintaining present set-aside percentages and realization of the current supply estimates for the second quarter.

The 314,400,000-lb. allocation for the United States military and war services is about 35 per cent lower than the 483,-400,000-lb. allocation for the first quarter of 1946. Military takings in the second quarter of 1945 totaled 1,241,400,-000 lbs.

Total meat production for 1946 is currently estimated at 22,568,000,000 lbs., or slightly more than the 1945 output of 22,527,000,000 lbs.



GET SMOOTH, FINE-LOOKING, SURE-SELLING FRANKS...

CUT BREAKAGE LOSSES... DEPEND ON TWICE-TESTED

CUDAHY'S

Selected Sheep Casings

Whatever your casing needs... orders filled quickly from over 79 different sized, fine NATURAL CASINGS, including imported casings.

Our Casings Sales Experts will advise you on request.

THE CUDAHY PACKING CO.
221 N. LaSalle Street, Chicago 1, Illinois

After Flood Recedes

(Continued from page 11.)

that operations could be resumed. Usually the handling of products in and about an official establishment is disposed of by federal meat inspection employes, as the local authorities have plenty of work to do in case of such disasters.

Closely connected with the repair and cleaning of the plant is the drying out process. This is often done with temporary heating arrangements but these should be operated with care lest they add to the packer's troubles by starting a fire.

After mud and silt have been removed from equipment it should be greased or otherwise protected from corrosion. Bearings should be removed and cleaned carefully. In the case of unit coolers, pumps, refrigeration compressors, sausage machinery, lard rolls, package filling machines and other equipment which may have been immersed it may be necessary to disassemble them and overhaul, clean and lubricate where needed and replace certain elements.

All edible product, not packed in hermetically sealed containers, which has been contaminated by flood water is condemned. Local, state and federal authorities are adamant on this point.

Canned meats damaged by water can be reconditioned provided the hermetically sealed cans are handled properly and promptly. The Meat Inspection Division makes the following provisions for the rehandling of such product.

1: Separate and condemn all cans which show an extensive degree of rusting or corrosion, such as might materially weaken the tin, as well as any swollen, leaky or otherwise suspicious cans.

2: Remove labels and wash the cans in warm soapy water, using a brush where necessary to remove the rust. Immerse in a solution of sodium or calcium hypochlorite, or other approved sterilizing solution, and rinse in fresh water and dry thoroughly.

3: After washing and drying, the cans may be relacquered, if necessary, and then relabeled with approved labels applicable to the product contained in them.

4: When more than one product is involved, the identity of each shall be maintained through separation, marking, or otherwise, throughout all stages of the rehandling operation, to insure correct labeling of the rehandled cans.

SPEAKS ON NAM PROGRAM

Wesley Hardenbergh, president of the American Meat Institute, was the first speaker on the National Association of Manufacturers' new radio series, heard over the Columbia Broadcasting System, coast to coast, Tuesday, April 16. Hardenbergh discussed the black market and what is needed to correct it.



In Post War Specifications

DOLE *Vacuum* COLD PLATES
Maximum Refrigeration Efficiency
for all REFRIGERATION PURPOSES

Dole Hold-Over Truck Plates take a prominent place in the transportation of perishable food stuffs by refrigerated trucks or trailers.

Dole Plates are also invaluable in Fast Freezing and Storage Rooms.

Ask your Body Builder, or Refrigeration Dealer

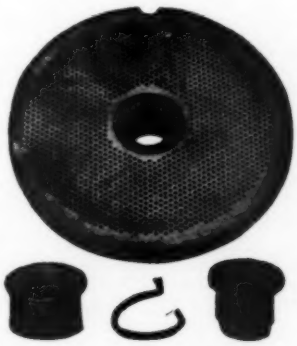
DOLE REFRIGERATING COMPANY
5010 N. Pulaski Rd., Chicago 30, Ill.
New York Branch: 103 Park Av., New York 17, N.Y.

The "Old Timer" Suggests . . .

That You, too, let him help select the knives and plates that will meet your exact requirements and will save you time — money — and labor!

PORK SAUSAGE—the season for heavy demand is at hand. Make it in the form of sausage or patties.

Fresh trimmings are essential and they must be seasoned to a rich, tangy flavor according to your own private formula.



The meat must be cut so the lean and fat show up distinctly so as to provide strong eye appeal. Do not smear or crush the product by improper handling.

Most pork trimmings contain a large amount of soft, fat tissues and if not cut properly, the product will have a smeary and crushed appearance. This will also cause the soft fat tissues to melt and separate from the lean by melting out when cooking, leaving a dry, shriveled-up and unappetizing sausage.

ELIMINATE all these troubles by using the famous C-D V TAPER HOLE PLATE, C-D V SUPERIOR PLATE, C-D TRIUMPH EVERLASTING PLATE for fancy pork or summer sausage.

Write TODAY for further information. There is no obligation.

C-D

THE SPECIALTY MFRS. SALES CO.
2021 GRACE STREET CHICAGO 18, ILLINOIS

AMI PROVISION REPORT

A further reduction was made in holdings of most pork meats during the first two weeks of April, the provision report issued by the American Meat Institute reveals. Both S.P. and D.C. cured and frozen items were below those of two weeks earlier, but were well above totals of a year earlier.

Stocks of other pork items also declined during the two weeks period. The total of all pork items was down 11 per cent in two weeks, but was still almost twice as large as a year ago. Lard and rendered pork fat in storage also declined, but here too totals were well above those of a year earlier. Holdings of fresh frozen pork meats ranked well above totals for the corresponding period of last year.

Provision stocks as of April 13, 1946, as reported by a number of representative companies to the American Meat Institute, are shown in the following table. Because the firms reporting their stocks to the Institute are not always the same from period to period (although comparisons are always made between identical groups) the table below shows April 13 stocks as percentages of the holdings two weeks earlier and on the corresponding date a year earlier.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	April 13 stocks as Percentages of Inventories on Mar. 30, 1946	Apr. 14, 1945
D. S. PRODUCT		
Bellies (Cured)	81	28
Fat Backs (Cured)	99	120
Other D. S. Meats Cured	107	60
Frozen-for-cure	59	28
TOTAL D. S. CURED ITEMS	96	66
TOT. FROZ. FOR D. S. CURE	95	*
S. P. & D. C. PRODUCT		
Hams, Sweet Pickle Cured		
Regular	95	50
Skinned	90	92
All S. P. Hams	90	85
Hams, Frozen-for-Cure,		
Regular	46	64
Skinned	76	345
All frozen-for-cure hams	76	330
Picnics		
Sweet pickle cured	108	400
Frozen-for-cure	80	*
Bellies, S. P. and D. C.		
Sweet pickle cured	91	185
Frozen-for-cure	82	*
Wiltshire sides, cured	130	125
Other Items		
Sweet pickle cured	83	149
Frozen-for-cure	158	496
TOTAL S. P. & D. C. CURED	91	136
TOTAL S. P. & D. C. FROZEN	82	788
BARRELED PORK	115	120
FRESH FROZEN		
Loins, shoulders, butts and spareribs	94	97
All other	65	269
Total	90	135
TOTAL OF ALL PORK MEATS	89	154
RENDERED PORK FAT	84	108
LARD	83	247

Note: A considerable quantity of cured, frozen, canned pork and lard is held for USDA.

*Because April 14, 1945 stocks were negligible, no comparison is shown.

FATS AND OILS PRODUCTION AND STOCKS

Factory production and consumption and factory and warehouse stocks of principal animal and vegetable fats and oils (in thousands of pounds) during January and February, 1946, as reported by the Department of Commerce:

	Factory Production		Factory Consumption		Stocks: Factory and Warehouse	
	Feb. 1946 M lbs.	Jan. 1946 M lbs.	Feb. 1946 M lbs.	Jan. 1946 M lbs.	Feb. 28, 1946 M lbs.	Jan. 31, 1946 M lbs.
VEGETABLE OILS						
Cottonseed, crude	88,893	143,349	121,854	124,257	105,255	128,196
Cottonseed, refined	109,495	112,067	84,568	84,004	406,486	386,122
Peanut, crude	7,323	13,591	12,739	14,885	13,725	15,857
Peanut, refined	11,461	13,124	7,836	7,492	24,809	29,732
Coconut, crude	12,016	11,430	14,243	12,919	114,103	120,694
Coconut, refined	5,043	4,689	4,804	5,323	1,882	1,586
Corn, crude	10,066	12,794	9,855	13,080	10,592	10,021
Corn, refined	9,074	11,741	2,055	3,866	4,529	5,019
Soybean, crude	135,103	143,436	130,777	122,709	149,410	140,312
Soybean, refined	121,887	112,617	86,023	90,770	95,906	79,322
ANIMAL FATS						
Lard, rendered, including neutral lard and rendered pork fat	188,168	142,369	4,163	2,912	106,085	103,630
Tallow, edible	8,621	5,939	6,316	5,978	6,901	5,589
Tallow, inedible	94,155	88,433	106,289	102,927	160,330	144,728
Neat's-foot oil	207	138	365	356	1,196	1,270
GREASES						
Greases (including garbage and house), other than wool	51,671	46,419	39,281	39,135	86,789	76,927
Wool grease	1,542	1,722	1,067	1,423	5,018	4,496
SECONDARY PRODUCTS						
Stearin, vegetable oil, winter	5,347	5,132	5,513	5,158	5,983	6,440
Stearin, animal, edible	2,356	1,166	1,761	1,331	1,255	1,331
Stearin, animal, inedible	1,928	1,647	1,097	1,169	2,019	1,896
Oleo oil	4,172	2,024	832	1,073	1,632	99
Grease oil and lard oil	5,031	4,025	4,239	4,654	10,792	10,022
Tallow oil	4,149	3,134	933	1,022	2,892	2,624
OTHER PRODUCTS						
Hydrogenated oils, edible	86,099	86,670	80,855	82,961	29,394	30,737
Hydrogenated oils, inedible	14,590	15,300	13,603	15,746	15,052	12,691
Shortening	119,343	118,797	875	966	43,635	46,779

NEW SEASONAL LOW IN MEAT PRODUCTION

Meat production under federal inspection for the week ended April 20 totaled 221,000,000 lbs., the U. S. Department of Agriculture Meat Board reported at Washington. This production was six per cent less than the 234,000,000 lbs. in the preceding week and 17 per cent below the 265,000,000 lbs. produced during the corresponding week last year.

Slaughter of cattle under federal inspection was estimated at 142,000 head, which was a drop of 13 per cent from the 163,900 a week earlier, and 39 per cent below the 232,000 a year ago. Beef production was calculated at 76,000,000 lbs., 11,000,000 lbs. under last week and 47,000,000 lbs. below the 123,000,000 lbs. a year ago.

Calf slaughter was estimated at 98,000 head, compared with 107,000 last week and 108,000 for the corresponding week last year. Output of inspected veal for the three weeks under comparison was figured at 8,000,000, 8,000,000, and 10,000,000 lbs., respectively.

The number of sheep and lambs slaughtered for the week was estimated at 370,000 head, which was two per cent above the 362,000 for the preceding week and one per cent above the 366,000 for the same period last year. Production of inspected lamb and mutton amounted to 17,000,000 lbs. This compares with 16,000,000 lbs. for the preceding week and 16,000,000 lbs. for the corresponding week last year.

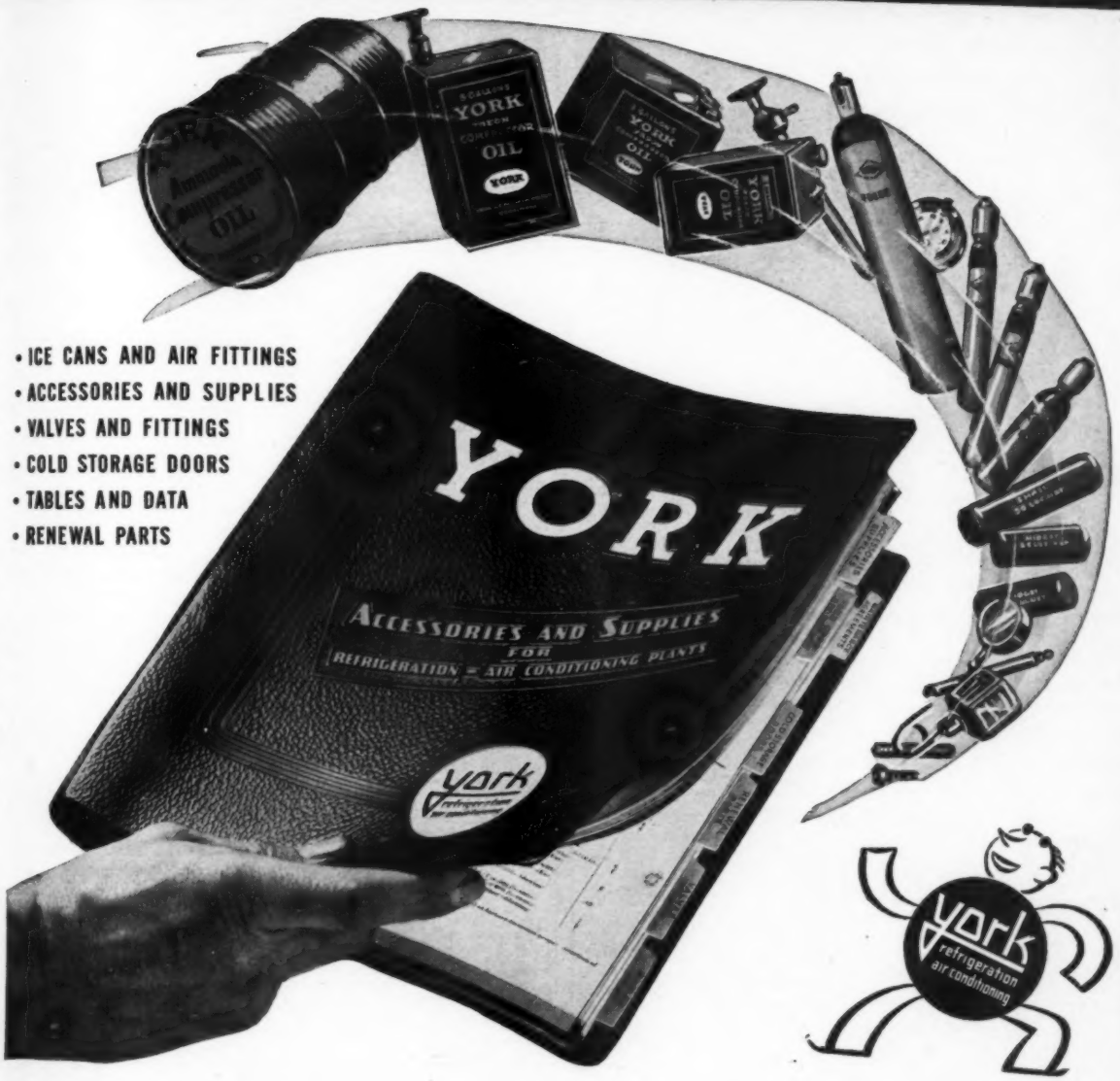
Hog slaughter was estimated at 822,000 head, which was two per cent below the 836,000 head slaughtered during the preceding week and ten per cent above the 748,000 for the same week in 1945. Estimated production of pork was 120,000,000 lbs., 3,000,000 lbs. below last week, but 4,000,000 lbs. above the 116,000,000 lbs. a year ago.

JANUARY FOOD DELIVERIES

Department of Agriculture deliveries of food and agricultural products for foreign shipment, including the United Nations Relief and Rehabilitation Administration, and for domestic and territorial programs during the month of January, 1946, totaled 2,046,395,381 lbs. This was substantially the same as December, 1945, deliveries amounting to 2,047,717,549 lbs. Deliveries for foreign shipment other than UNRRA during January totaled 1,114,924,979 lbs., or 54 per cent of the monthly total.

On a commodity basis, grain and grain products continued to make up the major portion of the foreign shipments other than UNRRA. Other commodities included: meats, 59,583,690 lbs., or five per cent of the total, and fats and oils, 3,048,824 lbs., representing less than one per cent.

Crammed with things you should know about OIL and other ACCESSORIES and SUPPLIES!



- ICE CANS AND AIR FITTINGS
- ACCESSORIES AND SUPPLIES
- VALVES AND FITTINGS
- COLD STORAGE DOORS
- TABLES AND DATA
- RENEWAL PARTS

A GLANCE at the section headings listed above will give you an idea of useful information contained in the "York Catalog of Accessories and Supplies." Sizes, weights, performance data, photos, mechanical drawings, descriptions, *net prices* are there—nothing important has been left out. York keeps it up to date for you by issuing new pages which can be inserted in a "jiffy." Drop us a note on your letterhead today—it's free! York Corporation, York, Penna.

Plenty of other useful information on such subjects as Air Filters, Automatic Controls, Calcium Chloride, Charging Connections, Coils and Piping, Cork Board, Cork Pipe Covering, Freon, Motors and Pumps, Oil, Thermometers and Gauges, and Tube Cleaners.

YORK REFRIGERATION AND AIR CONDITIONING

HEADQUARTERS FOR MECHANICAL COOLING SINCE 1885

Basco-TEX Genuine PLASTIC APRONS!

WATER-PROOF, ALKALI-PROOF, STAIN-PROOF, ACID-RESISTANT, OIL-RESISTANT



Will not crack or peel

Amazing Strength

Out-wear ordinary apron many times over. Built with strong reinforced eyelets and adjustable tape ties.

Basco-TEX Genuine Plastic Coated Aprons are the outstanding advance in protective clothing in years. They do not need laundering but are merely wiped off with a damp cloth. They save their small cost over and over again. They are light in weight and provide the utmost in wearing comfort.

NEW! 20 mill thickness white plastic aprons. Extra Heavy! Extra Durable! Ideal for packing industry.

PRICES—SIZES—COLORS

WHITE Light Weight

27 x 36	$ 6.88 per doz.
30 x 36	7.65 per doz.
36 x 40	9.35 per doz.
36 x 44	10.18 per doz.

Full Length Sleeves $7.15 per dozen pair

BLACK Light Weight

27 x 36	$ 8.40 per doz.
30 x 36	9.78 per doz.
36 x 40	11.90 per doz.
36 x 44	12.60 per doz.

Full Length Sleeves $9.66 per dozen pair
Leggings, Hip Length $11.90 per dozen pair

GRAY Medium Weight

27 x 36	$ 8.40 per doz.
30 x 36	9.78 per doz.
36 x 40	11.90 per doz.
36 x 44	12.60 per doz.

Full Length Sleeves $9.66 per dozen pair
Leggings, Hip Length $11.90 per dozen pair

MAROON—Heavy Double Coated Neoprene

27 x 36	$10.61 per doz.
30 x 36	12.60 per doz.
36 x 40	16.50 per doz.
36 x 44	18.45 per doz.

Full Length Sleeves $12.90 per dozen pair
Leggings, Hip Length $23.50 per dozen pair

BLACK—Heavy Double Coated Neoprene

27 x 36	$10.61 per doz.
30 x 36	12.60 per doz.
36 x 40	16.50 per doz.
36 x 44	18.45 per doz.

Full Length Sleeves $12.90 per dozen pair
Leggings, Hip Length $23.50 per dozen pair

WHITE—Extra Heavy 20 Mill Plastic

27 x 36	$12.90 per doz.
30 x 36	14.00 per doz.
36 x 40	18.33 per doz.
36 x 45	20.50 per doz.

Full Length Sleeves $12.90 per dozen pair
Leggings, Hip Length $23.50 per dozen pair

All Prices F.O.B. Chicago. Minimum order 1 dozen

ORDER BY MAIL OR PHONE TODAY

CONSULT US FOR shower curtains, partitions, covers, bags and other items of plastic coated and standard textiles.

Free Sample Swatch on Request

ASSOCIATED BAG & APRON CO.

222 W. Ontario St., Chicago 10, Ill. • Phone SUP erior 5809

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

‡Carcass Beef

Week ended Apr. 24, 1946 per lb.

Steer, hfr., choice, all wts.	.2105
Steer, hfr., good, all wts.	.2005
Steer, hfr., com., all wts.	.1805
Steer, hfr., utility, all wts.	.1605
Cow, commercial, all wts.	.1805
Cow, canner and cutter	.1330
Hindquarters, choice	.2330
Forequarters, choice	.1905
Cow, hdq., commercial	.1930
Cow, foreq., commercial	.1705

‡Beef Cuts

Steer, hfr., sh. loin, choice	.3305
Steer, hfr., sh. loin, good	.3080
Steer, hfr., sh. loin, com.	.2580
Steer, hfr., sh. loin, util.	.2255
Cow, sh. loin, com.	.2580
Cow, sh. loin, util.	.2255
Steer, hfr., round, choice	.2280
Steer, hfr., round, good	.2155
Steer, hfr., rd., commercial	.1930
Steer, hfr., rd., utility	.1655
Steer, hfr., loin, choice	.3005
Steer, hfr., loin, good	.2830
Steer, hfr., loin, commercial	.2355
Cow, loin, commercial	.2355
Cow, loin, utility	.2030
Cow, round, commercial	.1930
Cow, round, utility	.1655
Steer, hfr., rib, choice	.2455
Steer, hfr., rib, good	.2330
Steer, hfr., rib, commercial	.2155
Steer, hfr., rib, utility	.1905
Cow, rib, commercial	.2155
Cow, rib, utility	.1905
Steer, hfr., sir., choice	.2755
Steer, hfr., sir., good	.2630
Steer, hfr., sir., com.	.2155
Steer, hfr., cow flank	.1355
Cow, sirloin, commercial	.2155
Cow, sirloin, util.	.1855
Steer, hfr., flank steak	.2405
Cow, flank steak	.2405
Steer, hfr., reg. chk., choice	.2055
Steer, hfr., reg. chk., good	.1930
Steer, hfr., reg. chk., com.	.1805
Steer, hfr., reg. chk., utility	.1605
Cow, reg. chk., commercial	.1805
Cow, reg. chuck, utility	.1605
Steer, hfr., c. c. chk., choice	.1880
Steer, hfr., c. c. chk., gd.	.1805
Steer, hfr., c. c. chk., com.	.1655
Steer, hfr., c. c. chk., utility	.1505
Cow, c. c. chk., commercial	.1655
Cow, c. c. chk., utility	.1505
Steer, hfr., foreshank	.1255
Cow, foreshank	.1255
Steer, hfr., brisket, choice	.1730
Steer, hfr., brisket, good	.1730
Steer, hfr., brisket, com.	.1530
Steer, hfr., brisket, utility	.1530
Cow, brisket, commercial	.1530
Cow, brisket, utility	.1530
Steer, hfr., back, choice	.2155
Steer, hfr., back, good	.2080
Cow back, commercial	.1905
Cow back, utility	.1680
Steer, hfr. arm chuck, choice	.1930
Steer, hfr. arm chuck, good	.1830
Cow arm chuck, commercial	.1730
Cow arm chuck, utility	.1555
Steer, hfr. sh. pl., gd. & ch.	.1455
Steer, hfr. sh. pl., com. & util.	.1330
Cow short plate, commercial	.1380
Cow short plate, utility	.1380

‡Quot. on beef items include permitted additions for zone 5, plus 25c per cwt. for local del.

†Veal—Hide on

Choice carcass	.2075
Good carcass	.1975
Choice saddles	.2355

†Veal prices include permitted addition for Zone 5, 25c per cwt. for double wrapping and 25c per cwt. for delivery.

*Beef Products

Brains	7¼
Hearts, cap off	15¼
Tongues, fresh or froz.	22¼
Tongues, can., fresh or froz.	16¼
Sweet breads	23¼
Ox-tails, under ¾ lb.	8¼
Tripe, scalded	4¼
Tripe, cooked	8¼
Livers, unblemished	25¼
Kidneys	11¼

*Veal and Lamb Products

Brains	9¼
Calf Livers, Type A	49¼
Sweetbreads, Type A	39¼
Lamb tongues	15

*Prices carlot and loose basis. For lots under 500 lbs. add $0.625. For packing in shipping containers, add per cwt.: in 5 lb. container (sweetbreads, brains & cutlets only) $2.00.

**Lamb

Choice lambs	[illegible]
Good lambs	[illegible]
Commercial lambs	[illegible]
Choice hindsaddle	[illegible]
Good hindsaddle	[illegible]
Choice fores	[illegible]
Good fores	[illegible]

**Mutton

Choice sheep	[illegible]
Good sheep	[illegible]
Choice saddles	[illegible]
Good saddles	[illegible]
Choice fores	[illegible]
Good fores	[illegible]
Mutton legs, choice	[illegible]
Mutton loins, choice	[illegible]

**Quot. on lamb and mutton are for Zone 5 and include 10c for stockinette, plus 25c per cwt. for del.

*Fresh Pork and Pork Products

Reg. pork loins, und. 12 lbs.	[illegible]
Picnics	[illegible]
Tenderloins, 10-lb. cartons	[illegible]
Tenderloins, loose	[illegible]
Skinned shldrs., bone in	[illegible]
Spareribs, under 3 lbs.	[illegible]
Boston butts, 3/8 lbs.	[illegible]
Boneless butts, c. t.	[illegible]
Neck bones	[illegible]
Pigs' feet	[illegible]
Kidneys	[illegible]
Livers, unblemished	[illegible]
Brains	[illegible]
Hars	[illegible]
Snouts, lean out	[illegible]
Snouts, lean in	[illegible]
Heads	[illegible]
Chitterlings	[illegible]
Tidbits, hind feet	[illegible]

*Prices carlot and loose basis.

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper	[illegible]
Fancy skinned hams, 14/18 lbs., parchment paper	[illegible]
Fancy trim, brisket off, bacon, 8 lb. down, wrap	[illegible]
Square cut seedless bacon, 8 lb. down, wrap	[illegible]
Beef sets, smoked	
Insides, D Grade	[illegible]
Outsides, D Grade	[illegible]
Knuckles, D Grade	[illegible]

Quotations on pork items are loose, wrapped, f.o.b. Chicago, subject to OPA quantity differentials.

*VINEGAR PICKLED PRODUCTS

Pork feet, 200-lb. bbl.	[illegible]
Regular tripe, 200-lb. bbl.	[illegible]
Honey, tripe, 200-lb. bbl.	[illegible]

BARRELED PORK AND BEEF

Clear fat back pork:

70- 80 pieces	[illegible]
80-100 pieces	[illegible]
100-125 pieces	[illegible]
Clear plate pork, 23-35 pieces	[illegible]
Brisket pork	[illegible]
Plate, beef, 200 lb. bbls.	[illegible]
Ex. plate beef, 200 lb. bbls.	[illegible]

For prices on sales to War Procurement Agencies, see Amendment 20 to RMPR 148, effective May 28, 1945.

*Quot. on pork items are for less than 5,000 lb. lots and include all permitted additions, except boning and loc. del.

SAUSAGE MATERIALS

Carlot basis, Chgo. zone, loose basis.

Reg. pork trim. (50% fat)	[illegible]
Sp. lean pork trim. 85%	[illegible]
Ex. lean pork trim. 95%	[illegible]
Pork cheek meat	[illegible]
Pork livers, unblemished	[illegible]
Boneless bull meat	[illegible]
Boneless chucks	[illegible]
Shank meat	[illegible]
Beef trimmings	[illegible]
Dressed canners	[illegible]
Dressed cutter cows	[illegible]
Dressed bologna bulls	[illegible]
Pork tongues	[illegible]

DRY SAUSAGE

*Cervelat, dry, in hog bungs	59¾
*Thuringer	32¾
*Farmer	42¾
*Holsteiner	42¾
*B. C. Salami, semi-dry	55¾
*B. C. Salami, semi-dry	33¾
*Genoa style Salami	64¾
*Pepperoni	52½
*Mortadella, semi-dry	29¾
Cappicola (cooked)	43¾
Prosciutto	38

‡DOMESTIC SAUSAGE

(Quotations cover Type 2, except where otherwise noted.)

Pork saus., hog casings Type 1	30¾
Pork saus., bulk Type 1	28
Frankfurts, in sheep casings	32
Frankfurts, in hog casings	29
Bologna, natural casings	26½
Bologna, artificial casings	25¾
Liver saus., fr., hog casings	26
Smkd. liver saus., hog bungs	24¾
*Head cheese	29½
New Eng., natural casings	38¼
Minced lunch, natural casings	25¼
*Tongue and blood	29½
*Blood sausage	24½
*Souse	20½
Polish sausage	29¼

‡Prices based on zone 5, plus $1.50 per cwt. for sales to retailers and purveyors of meals where no loc. del. is made. Prices include boxing or packaging costs.

*Individual sellers' ceiling.

CURING MATERIALS

	Cwt.
Nitrite of soda (Chgo. w'hse) in 425-lb. bbls., del	$ 8.75
Saltpeter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.	8.60
Small crystals	12.00
Medium crystals	13.00
Large crystals	14.00
Pure rfd., gran. nitrate of soda	4.00
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car of 80,000 lbs. only, f.o.b. Chgo., per ton:	
Granulated, kiln dried	9.70
Medium, kiln dried	12.70
Rock, bulk, 40 ton cars	8.80
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	4.60
Standard gran., f.o.b. refiners (2%)	5.50
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	5.15
Dextrose, in car lots, per cwt., (cotton)	4.80
in paper bags	4.75

SPICES

(Basis Chgo., orig. bbls., bags, bales.)

	Whole	Ground
Allspice, prime	28	31
Resifted	29	32
Chili powder		51
Cloves, Zanzibar	23	26
Ginger, Jam., unbl.	26	29
Cochin	23	27
Mace, fcy. Banda	1.05	1.19
East Indies	95	1.10
E. & W. I. Blend		90
Mustard flour, fcy.		34
No. 1		22
West India Nutmeg		52
Paprika, Spanish		55
Pepper, Cayenne		55
Red No. 1		50
Black Malabar		20¼
Black Lampong	nom.	20¼
Pepper, Packers		25

SAUSAGE CASINGS

(F. O. B. Chicago)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 1⅝ to 1½ in., 180 pack	.20 @25
Domestic rounds, over 1½ in., 140 pack	.35 @38
Export rounds, wide, over 1⅝ in.	.45 @49
Export rounds, medium, 1⅝ to 1½ in.	.33
Export rounds, narrow, 1⅝ in. under	.34 @35
No. 1 weasands, 22 in. up	5 @ 6
No. 1 weasands, 24 in. up	7
No. 2 weasands	4
No. 2 bungs	.10 @12
Middle sewing, 1¾ @ 2 in.	.65 @70
Middle, select, wide, 2@2¼ in.	.65 @85
Middles, select, extra, 2¼ @2½ in.	1.00@1.10
Middles, select, extra, 2½ in. & up	1.25@1.40
Dried or salted bladders, per dozen:	
12-15-in. wide, flat	1.05@1.10
10-12 in. wide, flat	.50@ .60
8-10 in. wide, flat	.30@ .35
6- 8-in. wide, flat	.25@ .30
Pork casings:	
Extra narrow, 29 mm. & dn.	2.40@2.50
Narrow mediums, 29@32 mm.	2.40@2.50
Medium, 32@35 mm	2.10
Medium, 35@38 mm	1.80@1.90
Wide, 38@43 mm	1.70@1.75
Extra wide, 43 mm	1.50@1.60
Exports bungs	.23 @25
Large prime bungs	.18 @20
Medium prime bungs	.12 @14
Small prime bungs	.8 @10
Middles, per set	.21 @24

SEEDS AND HERBS

	Whole	Ground for Saus.
Caraway seed	65	70
Cominos seed	50	55
Mustard sd., fcy. yel.	28	..
American	28	..
Marjoram, Chilean	30	34
Oregano	13	16

OLEOMARGARINE

White domestic, vegetable	.19
White animal fat	.19
Water churned pastry	.18½
Milk churned pastry	.18½
Vegetable type	Unquoted

VEGETABLE OILS

White, deodorized, summer oil, in tank cars, del'd Chicago	.14.63
Yellow, deodorized, salad or winterized oil, in tank cars, del'd Chicago	.15.03
Raw soap stocks: Cents per lb. del'd in tank cars.	
Cottonseed foots, basis 50% T.F.A. Midwest and West Coast	3½
East	3⅝
Corn foots, basis 50% T.F.A. Midwest	3⅜
East	3½
Soybean foots, basis 50% T.F.A. Midwest and West Coast	3⅜
East	3½
Soybean oils, in tanks, f.o.b. mills, Midwest	11¾
Corn oil, in tanks, f.o.b. mills	12¾

Manufacturer to jobber prices, f.o.b.



PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE

GREASEPROOF PARCHMENT

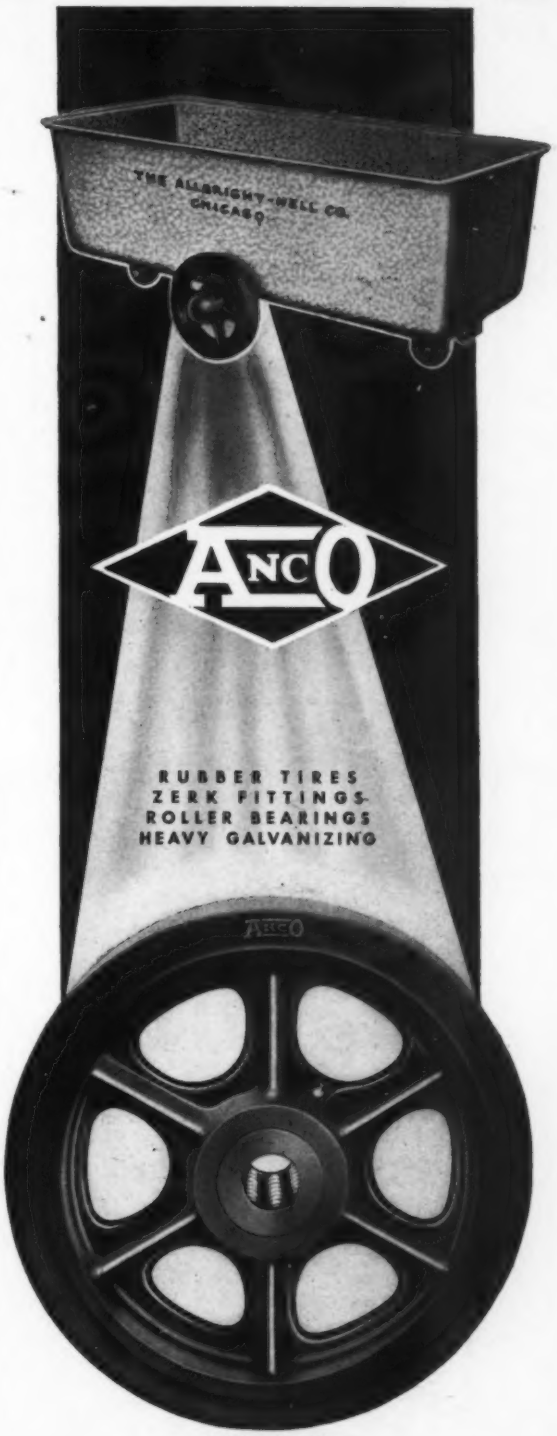
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.

RHINELANDER, WISCONSIN

CREATORS • DESIGNERS • MULTICOLOR PRINTERS

TRUCKS



Write for New

ANCO TRUCK CATALOG No. 68

THE ALLBRIGHT-NELL CO.

5323 So. Western Blvd., Chicago 9, Ill.



We invite you

TO INVESTIGATE!

Our files contain many letters which bear testimony to the exclusive advantages and superior performance of "Boss" Silent Cutters. We are anxious that YOU should know what the users think of our machine. We invite you to investigate! An inquiry will bring descriptive literature and the name of the plant nearest you where "Boss" Silent Cutters are in use.

"BUY BOSS"

FOR BEST OF SATISFACTORY SERVICE

THE *Cincinnati*

BUTCHERS' SUPPLY COMPANY

Builders of Equipment for the Meat and Rendering Industries Since 1885

BOX D, ELMWOOD PLACE STATION, CINCINNATI 16, OHIO, U. S. A.

521 W. Exchange Ave., Union Stock Yards, Chicago 9, Illinois.

EDWARD KOHN Co.

3843 EMERALD AVE., CHICAGO 9, ILL., *Phone:* YARds 3134

We Want To BUY

Straight or Mixed Cars

BEEF•VEAL•LAMB•PORK AND OFFAL

Let Us Hear from You!

●

Established 25 Years

EDWARD KOHN CO.

For Tomorrow's Business

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

Steer, heifer, choice	.2230
Steer, heifer, good	.2130
Steer, heifer, commercial	.1930
Steer, heifer, utility	.1730
Cow, commercial	.1930

The above quotations do not include charges for koshering but do include 50c per cwt. for delivery.

KOSHER BEEF CUTS

Steer, hfr., tri., choice	.2170
Steer, hfr., tri., good	.2095
Steer, hfr., tri., commercial	.1970
Steer, hfr., tri., utility	.1770
Steer, hfr., reg. chk., choice	.2445
Steer, hfr., reg. chk., good	.2295
Steer, hfr., reg. chk., commercial	.2170
Steer, hfr., reg. chk., utility	.1895

Above quot. include permitted add. for Zone 9, plus $1.50 per cwt. for koshering plus 50c per cwt. for loc. del.

Steer, hfr., rib, choice	.2580
Steer, hfr., rib, good	.2455
Steer, hfr., rib, commercial	.2280
Steer, hfr., rib, utility	.2030
Steer, hfr., loin, choice	.3130
Steer, hfr., loin, good	.2955
Steer, hfr., loin, commercial	.2480
Steer, hfr., loin, utility	.2155

Above prices are for Zone 9, plus 50c per cwt. for del. Additions for kosher cuts, where permitted, are not included in prices.

*FRESH PORK CUTS

	Western
Pork loins, fresh, 12 lbs. dn	25¾
Shoulders, regular	22
Butts, regular 3/8 lbs	26½
Hams, regular, under 14 lbs	24
Hams, skinned fresh, under 14 lbs.	26
Picnics, fresh, bone in	22
Pork trimmings, ex. lean	32
Pork trimmings, regular	19½
Spareribs, medium	15¼
	City
Pork loins, fr., 10/12 lbs	27¼
Shoulders, regular	23½
Butts, boneless, C. T.	32
Hams, regular, under 14 lbs	24
Hams, sknd., under 14 lbs	26
Picnics, bone in	23½
Pork trim, ex. lean	32
Pork trim, regular	19½
Spareribs, medium	16¾
Boston butts, 3/8 lbs	28

*COOKED HAMS

Cooked hams, skin on, fatted, 8/down	46¼
Cooked hams, skinless, fatted, 8/down	49½

*SMOKED MEATS

Reg. hams, under 14 lbs.	3[illegible]
Reg. hams, 14/18 lbs.	3[illegible]
Reg. hams, over 18 lbs.	3[illegible]
Skd. hams, under 14 lbs.	3[illegible]
Skd. hams, 14/18 lbs.	3[illegible]
Skd. hams, over 18 lbs.	3[illegible]
Picnics, bone in	2[illegible]
Bacon, Western, 8/12 lbs.	3[illegible]
Bacon, City, 8/12 lbs.	3[illegible]
Beef tongues, light	3[illegible]
Beef tongues, heavy	3[illegible]

*Quotations on pork items are for less than 5,000 lb. lots and include all permitted additions.

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in Apr. 24, under 80 lbs.	$22.[illegible]
81 to 99 lbs.	2[illegible]
100 to 119 lbs.	2[illegible]
120 to 136 lbs.	2[illegible]
137 to 153 lbs.	2[illegible]
154 to 171 lbs.	2[illegible]
172 to 188 lbs.	1[illegible]

*DRESSED VEAL

Hide off

Choice, 50@275 lbs.	.[illegible]
Good, 50@275 lbs.	.[illegible]
Commercial, 50@275 lbs.	.[illegible]
Utility, 50@275 lbs.	.[illegible]

*Quot. are for zone 9 and include 50c for del. An additional ¼c per cwt. permitted if wrapped in stockinette.

DRESSED SHEEP AND LAMBS

Lamb, choice	.[illegible]
Lamb, good	.[illegible]
Lamb, commercial	.[illegible]
Mutton, good & choice	.[illegible]
Mutton, utility & cull	.[illegible]

*Quotations are for Zone 9.

FANCY MEATS

Tongues, Type A	.[illegible]
Sweetbreads, beef, Type A	.[illegible]
Sweetbreads, veal, Type A	.[illegible]
Beef kidneys	.[illegible]
Lamb fries, per lb.	.[illegible]
Livers, beef	.[illegible]
Oxtails, under ¾ lb.	.[illegible]

Prices l. c. l. and loose basis for zone 9. For lots under 500 lbs., add $0.625.

BUTCHERS' FAT

Shop fat	$3.25 per cwt.
Breast fat	4.25 per cwt.
Edible suet	4.75 per cwt.
Inedible suet	4.75 per cwt.

CHICAGO PROVISION SHIPMENTS

Provision shipments from Chicago for the week ended April 20, 1946, were reported as follows:

	Week Apr. 20	Previous week	Year ago
Cured meats, pounds	15,350,000	17,292,000	34,734,000
Fresh meats, pounds	20,717,000	26,013,000	53,438,000
Lard, pounds	5,721,000	4,484,000	4,797,000

✓ Better Check Your SALT!

	YES	NO	DON'T KNOW
Are you using the right grade?	☐	☐	☐
Are you using the right grain?	☐	☐	☐
Are you using the right amount?	☐	☐	☐

● If your salt doesn't meet your needs 100%, we'll gladly give you expert advice based on your *individual* requirements. No obligation. Just write the Director, Technical Service Dept. IY-8.

DIAMOND CRYSTAL SALT CO., INC., St. Clair, Mich.

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, APR. 25, 1946

REGULAR HAMS

	Fresh or Frozen	S.P.
8-10	22½	22⅝
10-12	22½	22⅝
12-14	22½	22⅝
14-16	21⅝	22

BOILING HAMS

	Fresh or Frozen	S.P.
16-18	21⅝	22
18-20	20⅝	21
20-22	20⅝	21

SKINNED HAMS

	Fresh or Frozen	S.P.
10-12	24½	24⅝
12-14	24½	24⅝
14-16	23⅝	24
16-18	23⅝	24
18-20	22⅝	23
20-22	22⅝	23
22-24	22⅝	23
24-26	22⅝	23
26-30	22⅝	23
30-up	22⅝	23

PICNICS

	Fresh or Frozen	S.P.
4- 6	20½	20⅝
6- 8	20½	20⅝
8-10	20½	20⅝
10-12	20½	20⅝
12-14	20½	20⅝

Short shank ½c over.

BELLIES

(Square Cut Seedless)

	Fresh or Frozen	Cured
Under 8	18½	19⅜
8-12	18	19¼
12-16	16½	17⅜
16-20	16	17¼
20-22	15½	16⅜

D.S. BELLIES

	Clear	Rib
18-20	15⅜	15⅜
20-25	15⅜	15⅜
25-30	15⅜	15⅜
30-35	15⅜	15⅜
35-40	15⅜	15⅜
40-50	15⅜	15⅜

GREEN AMERICAN BELLIES

16-20	15
20-25	15
25 and up	15

FAT BACKS

	Green or Frozen	Cured
6- 8	11¾	11½
8-10	11¾	11½
10-12	11¾	11½
12-14	11¾	12
14-16	11¾	12
16-18	12¼	12½
18-20	12¼	12½
20-25	12¼	12½

OTHER D.S. MEATS

	Fresh or Frozen	Cured
Regular plates	11¼	11⅝
Clear plates	10¼	10⅝
Jowl butts	10¼	10⅝
Square jowls	11⅝	12¾

FUTURE PRICES

MONDAY, APRIL 22, THROUGH THURSDAY, APRIL 26, 1946

LARD	Open	High	Low	Close
May				14.05b
July				14.05b
Sept.				14.05b
Oct.	No bids or offerings			

WEEK'S LARD PRICES

	P.S. Lard Tierces	P.S. Lard Loose	Raw Leaf
Apr. 22	14.05b	13.05b	12.75n
Apr. 23	14.05b	13.05b	12.75n
Apr. 24	14.05b	13.05b	12.75n
Apr. 25	14.05b	13.05b	12.75n
Apr. 26	14.05b	13.05b	12.75n

Packers' Wholesale Prices

Refined lard tierces, f.o.b. Chicago C. L. 14.80
Kettle rend., tierces, f.o.b. Chicago C. L. 15.30
Leaf, kettle rend., tierces, f.o.b. Chicago C. L. 15.05
Neutral, tierces, f.o.b. Chicago C. L. 15.80
Shortening, tierces, (North) c.a.f. 16.50
Shortening, tierces, (South) c.a.f. 16.25

EASTERN FERTILIZER MARKETS

New York, April 24, 1946

No trades were reported in by-products due to the fact that most of the large packing plants had practically shut down. Fertilizer manufacturers have moved a large part of their fertilizer to the farmers and are having great difficulty in filling last minute orders due to the scarcity of raw materials.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammonium sulphate, bulk, per ton, basis ex-vessel Atlantic ports $29.20
Blood, dried, 16% per unit 5.53
Unground fish scrap, dried, 11% ammonia, 16% B.P.L., f.o.b. fish factory ..... 4.75 & 10c
Fish meal, foreign, 11½% ammonia, 10% B. P. L., c.i.f. spot 55.00
April shipment 55.00
Fish scrap (acidulated), 7% ammonia, 3% A. P. A., f.o.b. fish factories ..... 4.00 & 50c
Soda nitrate, per net ton, bulk, ex-vessel Atlantic and Gulf ports 30.00
in 200-lb. bags 32.40
in 100-lb. bags 33.00
Fertilizer tankage, ground, 10% ammonia, 10% B. P. L., bulk ..... 4.25 & 10c
Feeding tankage, unground, 10-12% ammonia, 15½ B. P. L., bulk 5.53

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works ... $42.00
Bone meal, raw, 4½% and 50%, in bags, per ton, f.o.b. works. 40.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit ..... .65

Dry Rendered Tankage

45/50% protein, unground ..... $ 1.25

SOUTHERN LIVESTOCK KILL

Livestock slaughtered in packing plants and abattoirs during March, 1946, in Alabama, Florida and Georgia amounted to:

	Mar., 1946	Mar., 1945
Cattle	24,722	32,498
Calves	14,535	17,412
Hogs	132,143	155,376
Sheep	4	137

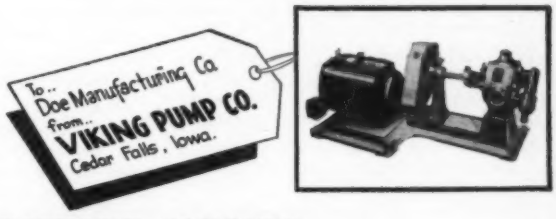


Simply attach this amazing Turco Hydro-Steam Cleaning Unit to your steam outlet valve and you have a modern, scientific steam plant that cleans better, faster, easier. Used with many Turco compounds for an endless variety of jobs ... food equipment, floors, machinery, tanks, vats, trucks, etc.

TURCO INDUSTRIAL CLEANING COMPOUNDS

FOR FULL DETAILS WRITE DEPT. NP4

TURCO PRODUCTS, INC. Main Office & Factory: 6135 S. Central Ave., Los Angeles 1
Offices & Factories: 125 W. 46th St.- Chicago 9 - 1806 Henderson St., Houston 1, Texas
New York Office: 415 Greenwich St., New York 13 - Offices & Warehouses in All Principal Cities



THEY'RE YOURS
With a Viking Rotary Pump

1: Simple—2 moving parts—"Gear Within A Gear" principle.
2: Positive and smooth discharge—no pulsation.
3: Only one outside packing box—to eliminate leakage.
4: Operates equally well in *either* direction.
5: Your choice of far more styles and sizes.
6: A completely engineered pump for *your* job.

Write for free Bulletin Series 802S, showing Viking Pumps widely used today in the meat packing industry.

See Our Catalog In SWEETS

VIKING PUMP COMPANY
CEDAR FALLS, IOWA

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

TALLOWS AND GREASES. — The plight of tallow and grease users becomes more serious from week to week, with production reported to be at the lowest levels in many months. The trade, however, continues to take an optimistic view of the future in the belief that both cattle and hog runs will increase under the government's new plan to purchase grains at premium prices. A huge volume of potential feed corn will probably be consigned to the government as growers take advantage of the bonus offer and the result may be heavy marketings of all classes of livestock. In fact, there was some indication that the runs were on the upgrade this week, for several of the larger market centers showed marked increases in hog volume. But due to the light weights of both cattle and hogs now being sold, yields of tallows and greases will be sharply reduced from totals realized at this time last year.

Sales of tallow this week included fancy at 8⅞c; choice, 8¾c, and special at 8½c. Grease sales included choice white at 8⅞c; A-white, 8¾c; B-white, 8½c, and lower grades at permitted maximums.

NEATSFOOT OIL.—Reports indicate that offerings are very light and the small amount of oil on the market is being absorbed at full ceiling prices.

OLEO OIL.—There are urgent orders in the market for oleo oil, but practically no offerings are being made.

STEARINE. — Numerous orders are on the market for stearine but no offerings are being made.

GREASE OIL.—There is no change in this market with offerings light and trade well sold ahead. No. 1 oil is 14c; prime burning, 15¼c, and acidless tallow oil, 13½c.

VEGETABLE OILS

Volume of offerings in the vegetable oils markets shows little change, but demand appears broader than ever with many orders going unfilled and users operating well below capacity. Some new buying orders have entered the market and this added demand is intensifying the acute shortage of lard, since hog numbers have been at the lowest level of the year. Some increase in hog selling is expected in the near future, spurred on by the government's corn buying program which will further aggravate the already short feed supply. In the meantime, the Bureau of Agricultural Economics said that the supply of oils and fats for industrial use will show little improvement befor the latter part of this year.

SOYBEAN OIL.—Action in the soybean oil market is restricted to an occasional tank for immediate delivery. There appears to be a moderate to heavy volume of beans being retained by farmers for seeding purposes and very little improvement is expected in the supply situation for the balance of the summer.

PEANUT OIL.—Reports of sales are lacking and most crushers are now closed up for the season. Planting season is at hand and to date weather conditions have been excellent.

OLIVE OIL.—New rumors are afloat almost every day in the olive oil market. Reports state that oil is expected from no less than seven different countries of the world, but thus far none is known to have arrived. The latest crop of rumors is that some oil will reach the U. S. from Italy and Spain.

COTTONSEED OIL.—The trade continues light in cottonseed oil. The futures market is inactive and lack of supplies limits trading in the spot market, although demand is very broad.

BY-PRODUCTS MARKETS

Blood

	Unit Ammonia
Unground, loose	$5.50*

Digester Feed Tankage Materials

Unground, per unit ammonia	$5.53
Liquid stick, tank cars	2.65

Packinghouse Feeds

	Carlots, per ton
65% digester tankage, bulk	$70.25
60% digester tankage, bulk	71.04
55% digester tankage, bulk	65.00
50% digester tankage, bulk	60.25
45% digester tankage, bulk	54.88
50% meat, bone meal scraps, bulk	70.00
†Blood-meal	90.45*
Special steam bone-meal	50.00@55.00

Bone Meal (Fertilizer Grades)

	Per ton
Steam, ground, 3 & 50	$35.00@36.00
Steam, ground, 2 & 26	35.00@36.00

Fertilizer Materials

	Per ton
High grade tankage, ground 10@11% ammonia	$ 3.85@ 4.00
Bone tankage, unground, per ton	30.00@31.00
Hoof meal	4.25@ 4.50

Dry Rendered Tankage

	Per unit
Hard pressed and expeller unground	
*55% protein or less	$1.25
*55 to 75% protein	1.25

Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	$1.00*
Hide trimmings (green salted)	.90
Sinews and pizzles (green, salted)	.95
	Per ton
Cattle jaws, skulls and knuckles	$45.00
Pig skin scraps and trim, per lb.	7¼@7½

Bones and Hoofs

	Per ton
Round shins, heavy	$70.00@80.00
light	70.00
Flat shins, heavy	65.00@70.00
light	65.00
Blades, buttocks, shoulders & thighs	62.50@65.00
Hoofs, white	nominal
Hoofs, house run, assorted	40.00@45.00
Junk bones	130.00

Animal Hair

Winter coil dried, per ton	$ 30.00
Summer coil dried, per ton	35.00@37.50
Winter processed, black, lb.	9
Cattle switches	4 @ 4½
Winter processed, gray, lb.	8

*Denotes ceiling price, f.o.b. shipping point.
†Based on 15 units of ammonia.
‡Delivered Chicago.

Willibald Schaefer Company

☆ PROCESSORS OF ANIMAL FATS AND OILS ☆

ASSOCIATE MEMBER:
AMERICAN MEAT INSTITUTE NATIONAL INDEPENDENT MEAT PACKERS ASSOCIATION

FOOT OF BREMEN AVENUE
ST. LOUIS 7, MO.

CHESTNUT 9630
TELETYPE
WESTERN UNION PHONE

HIDES AND SKINS

Slaughter quota rules being announced — Legitimate packers permitted to kill 100 per cent of cattle killed same month 1944—Short offerings of packer hides expected when permits released Apr. 29.

Chicago

HIDES.—The new buying permits are expected to be valid for trading on Monday, April 29, to run for the usual two weeks. Traders report an active inquiry from tanner buyers, from early in the week on, seeking desirable offerings of small packer hides in anticipation of a very short supply of packer hides during the coming trading period.

The USDA Meat Board early this week estimated the total federally inspected cattle kill for the week ended April 20 at 142,000 head, a drop of 13 per cent from the previous week's 163,900, and 39 per cent under the 232,000 reported for the corresponding week a year ago.

Orders are being issued by the U. S. Dept. of Agriculture and OPA late this week for the re-establishment of quotas for slaughterers, in an attempt to channel more livestock through inspected houses and clear up some of the abuses of custom slaughtering which have in recent months diverted the greater part of cattle shipments from established packers into the black market. The orders become effective April 29 but it will probably require several weeks for any appreciable effect on the cattle kill. The live market will have to sag back sufficiently on the lower grades of cattle to permit packers to buy those grades in a price range that will be in compliance with OPA requirements. Licensed slaughterers, who had operated under the former Control Order 1 before it was revoked, will be permitted to kill 100 per cent of the cattle slaughtered during the corresponding month of 1944; but, until live prices have adjusted themselves, it will probably be difficult to buy that many cattle in compliance with OPA rules governing legitimate packers.

The better known small packer productions are reported to be well lined up for regular buyers and these will move early next week at the full ceiling of 15c flat, trimmed, for all-weight native steers and cows, and 14c for brands; bulls will probably bring the ceiling of 11½c for natives and 10½c for branded bulls.

The Pacific Coast market was sold up closely during the last trading at the local ceiling of 13½c, flat, for steers and cows, and 10c for bulls, f.o.b. shipping points.

There is active inquiry for country hides running 30/50 lb. at the full ceiling of 15c flat, trimmed, or 14c untrimmed, with brands at a cent less. Country bulls moved last month at 10½x11c, basis natives, with prospects of less opportunity to quibble about prices on small lots of country bulls next week. Some disposition is apparent to hold back offerings of country hides as the kill subsides with warmer weather, and also less disposition to press for export business on heavy country hides, even at the full ceiling prices.

FOREIGN WET SALTED HIDES.—No action has been reported from the South American market, where recent buying by local and Mexican buyers has out-priced buyers operating under the International Hide and Leather ceiling prices.

CALF AND KIPSKINS.—The USDA Meat Board estimated inspected calf kill for week ended April 20 at 98,000 head, as against 107,000 previous week, and 108,000 same week a year ago.

SHEEPSKINS. — Several cars of packer shearlings moved this week at full ceiling, No. 1's at $2.15, No. 2's $1.90, and No. 3's $1.00, with production running well to No. 2's; clips are not plentiful but a few moved at $3.30@3.50, depending upon points and qual-

Packinghouse Equipment built by ST. JOHN • TABLES • TRUCKS • TROLLEYS • GAMBRELS • HAND TOOLS • SPECIALTIES

PACKINGHOUSE EQUIPMENT ST. JOHN QUALITY BUILT TO LAST

KEEP THEM ROLLING . . .

On St. John Trolleys

You will like these sturdily constructed, smoothly finished trolleys, that roll along equally well on ⅜" or ½" track. Neither will they climb curves or switches.

Write for Price List No. A27



ORDER AHEAD FOR FUTURE DELIVERY

For Details and Prices: Write

GOOD DELIVERY

E. G. JAMES COMPANY 318 S. LA SALLE ST. CHICAGO (4), ILL. Phone HARrison 9066

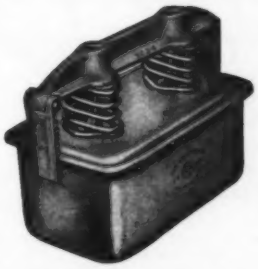


when planning to use

SOYA FLOUR

order from

Shellabarger Soybean Mills, Decatur, Ill.



STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

ity. Pickled skins are strong and scarce, and quotable $7.75@8.00 per doz. packer production. Packer wool pelts are less freely offered as production declines and recent local sales are reported to have made $4.00 per cwt. liveweight basis, when buyers needed pelts badly.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended Apr. 26, '46	Prev. week	Cor. week, 1945
Hvy. nat. strs.	@15½	@15½	@15½
Hvy. Tex. strs.	@14½	@14½	@14½
Hvy. butt brnd'd strs...	@14½	@14½	@14½
Hvy. Col. strs.	@14	@14	@14
Ex-light Tex. strs.	@15	@15	@15
Brnd'd cows...	@14½	@14½	@14½
Hvy. nat. cows.	@15½	@15½	@15½
Lt. nat. cows..	@15½	@15½	@15½
Nat. bulls.....	@12	@12	@12
Brnd'd bulls...	@11	@11	@11
Calfskins .....23½@27		23½@27	23½@27
Kips, nat.....	@20	@20	@20
Kips, brnd'd....	@17½	@17½	@17½
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts...	@15	@15	@15
Brnd'd all-wts.	@14	@14	@14
Nat. bulls.....	@11½	@11½	@11½
Brnd'd bulls...	@10½	@10½	@10½
Calfskins .....20½@23		20½@23	20½@23
Kips, nat.....	@18	@18	@18
Slunks, reg....	@1.10	@1.10	@1.10
Slunks, hrls....	@55	@55	@55

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted flat, trimmed; all slunks quoted flat.

COUNTRY HIDES

Hvy. strs.....	@15	@15	@15
Hvy. cows.....	@15	@15	@15
Buffs	@15	@15	@15
Extremes	@15	@15	@15
Bulls .....10½@11		10½@11	@11½
Calfskins 16	@18	16 @18	16 @18
Kipskins	@16	@16	@16
Horsehides ....6.50@8.00		6.50@8.00	6.50@8.00

All country hides and skins quoted on flat basis.

SHEEPSKINS

Pkr. shearlgs..	@2.15	@2.15	1.85@2.15
Dry pelts.....24½@25½		24½@25½	24 @25

$1,000 Animal Husbandry Award to be Made Yearly

The American Society of Animal Production will make annual awards each year, for a five-year period, to members who have done outstanding recent research of direct importance to livestock production. The award each year is to consist of $1,000 in cash and a gold medal or other suitable permanent form of recognition.

A. D. Weber, president of the society and chairman of the animal husbandry department, Kansas State college, has announced that the donors of the funds for the awards are Professor and Mrs. F. B. Morrison of Cornell university, Ithaca, N. Y. The donors wish in this manner to express appreciation for assistance received from animal husbandry men in compiling the book, "Feeds and Feeding."

To be eligible for the Morrison award, a nominee must be a member of the society, and shall have made a meritorious scientific contribution or discovery in research, in the field of animal husbandry. Research must pertain to beef cattle, dairy cattle, horses, sheep or swine. It must cover some phase of breeding, feeding, management, nutrition or physiology, or the meat of cattle, hogs and sheep, and must be of direct importance to their production.

All nominations for the honor must be received by June 15 of the year in which they are made. They should be sent to W. G. Kammlade, secretary, American Society of Animal Production, Urbana, Ill. It is hoped by the committee that the first Morrison award can be made at the society's 1946 meeting.

PRODUCE IN COLD STORAGE

Cold storage holdings of butter, cheese and eggs on hand Apr. 1, 1946 with comparisons:

	Apr. 1, 1946 M lbs.	Apr. 1, 1945 M lbs.	Apr. 1, 5 yr. av. 1941-45 M lbs.
Butter, creamery	14,964	29,833	36,531
Cheese, American	73,215	98,766	109,745
Cheese, Swiss, incl. block	429	347	2,471
Cheese, Brick & Munster	101	93	454
Cheese, all other varieties	11,799	7,759	14,297
Eggs, shell cases.....	3,815	1,784	2,461
Eggs, frozen totnl.....	153,571	114,814	106,675
Eggs, white	18,410	14,274	17,780
Eggs, yolks	13,442	8,818	13,081
Eggs, whole	72,627	66,266	53,564
Eggs, unclassified	49,092	25,456	22,250
Eggs, dried total.....	19,076	99,957	...
Eggs, whole	19,006	99,883	...
Eggs, yolk	64	61	...
Eggs, albumen	6	13	...
Eggs, case equiv. sh. fro. & dried.....	9,818	14,842	5,306

WEEK'S CLOSING MARKETS

FRIDAY'S CLOSING

Provisions

There has been a rather marked increase in hog marketings and slaughter this week, but most processors are working on a huge backlog of orders and are unable to make sizable offerings on the market.

Cottonseed Oil

May 14.31b; July 14.31b; Sept., Oct. and Dec. 14.31b.

CANADIAN MEATS WANTED

MONTREAL.—R. J. Dinning, president of Burns & Co., Limited, states that the demand for livestock and dairy products for Britain has become more intense due to the food shortage in Europe. Unfortunately for the future of the bacon industry of Canada, exports declined in 1945 and prospects for 1946 are not good.

The widespread distribution of Canadian bacon throughout the United Kingdom has been of great value to future trade developments and may be capitalized upon to advantage, providing supplies of the required quality and quantity are made available.

AMENDMENT 13, RMPR 156

Amendment 13 to RMPR 156, effective April 22, adds maximum prices for "Beef and Gravy" made in accordance with Commodity Credit Corporation specifications for either cutter and canner grade or utility grade beef trimmed in accordance with C.Q.D.-305-A specifications, and packed in 16-oz., 30-oz. and 34-oz. tins. The maximum prices have been determined in the same manner that prices were determined for "Army Beef and Gravy," making allowances for differences in ingredient specifications and container sizes.

STEDMAN
2-STAGE GRINDERS
for CRACKLINGS, BONES DRIED BLOOD TANKAGE and other BY-PRODUCTS



Grind cracklings, tankage, bones, etc. to desired fineness in one operation. Cut grinding costs, insure more uniform grinding, reduce power consumption and maintenance expense. Nine sizes —5 to 100 H.P.—capacities 500 to 20,000 lbs. hourly. Write for catalog No. 310.

STEDMAN'S FOUNDRY & MACHINE WORKS
504 INDIANA AVE., AURORA, INDIANA, U. S. A.

FRENCH HORIZONTAL MELTERS

Are Sturdily Built.

Cook Quickly Efficiently.



THE FRENCH OIL MILL MACHINERY CO.
PIQUA, OHIO



9 OUT OF 10 *want* THE PAYROLL SAVINGS PLAN CONTINUED!

Thanks to the cooperation and encouragement of America's industrial executives, 85 million bond holders have bought U.S. Bonds in the greatest savings program in history. Employees who have purchased billions of dollars of these bonds during the war now want to continue monthly purchases of savings bonds. Specific evidence of this desire to continue saving for personal security and prosperity through the Payroll Savings Plan was recently revealed by a survey which disclosed that 90% wanted the Plan continued.

Every employer can write in his own set of reasons why the Payroll Savings Plan should be continued as a part of his personnel relations program, but the principal advantages are obvious:



A large reservoir of national savings; a strong and stable bulwark against inflation.



An "automatic" thrift habit for the worker; to increase contentment and satisfaction in his job.



An opportunity for the employee to maintain his "share in America" with the safest, easiest, most profitable investment he can make.



An opportunity for the returned veteran to share in the Payroll Plan's varied benefits.

Your employees will require little "selling" on the idea—they are accustomed to their monthly saving habit. With the Treasury Department's savings bond program now in peacetime operation, your partnership is again invited to continue this systematic, convenient means of contribution to a prosperous peacetime future.

The Treasury Department acknowledges with appreciation the publication of this message by

THE NATIONAL PROVISIONER

This is an official U. S. Treasury advertisement prepared under the auspices of the Treasury Department and Advertising Council

LIVESTOCK MARKETS *Weekly Review*

Market Matters

By The Market Editor

The government's offer of a 30c per bushel bonus to producers of corn who will market their farm-held stocks within the next month has been termed "broken faith" by farmers and livestock feeders of the Corn Belt. They claim that statements by various government agencies were to the effect that no increase in price was forthcoming and the majority have sold all their holdings.

• • •

If the government obtains the 50,000,000 bushels it hopes to get by this new purchase plan, there are going to be drastic changes in feeding programs for the balance of the year. Already the feed shortage is getting more acute and hog marketings are increasing rapidly. This is the season for heavier supplies, but there is a good share coming now that ordinarily would be held for the summer market. And while numbers are on the increase now, the tonnage is relatively small because of the light average weights of most swine. Predictions are that the summer months will see lighter selling of hogs than a year ago when supplies were far below needs.

• • •

The cattle situation is a little different. The number on full feed has gradually been reduced to conform with smaller feed supplies and this trend will probably continue. However, with the grass season at hand, the cost of gain on grass will be much less than any feedlot venture.

• • •

The concerted effort to cut down black market operations in beef which opened in the East this week may result in a better distribution of beef in the near future. Purchases of cattle at Chicago for shipment to the eastern seaboard were sharply curtailed this week and a larger percentage was taken by local packers. This reduced buying program —which was really of a forced nature— brought a price break of 50c to 75c and more on some of the better grades of steers, so that as the week closed buying within compliance was reported.

• • •

Live lamb prices also reacted to a new buying program this week and prices were almost $1 per cwt. under the previous high point. Buying for custom slaughtering was said to have forced prices above the $17 mark, but this practice was withdrawn and the market reacted sharply.

• • •

The Kansas City Drovers Telegram reports that the movement of cattle to the Flint Hills and Osage pastures is now at its peak, and around 400,000 cattle are expected to be on grass by May 1. With feed conditions excellent, it is estimated that cattle gains this summer will result in about 100,000,000 lbs. of beef.

U. S. LIVESTOCK IMPORTS

	Jan., 1946	Jan., 1945
Cattle, for breeding—		
Canada	1,111	997
Mexico	...	...
United Kingdom	...	33
Other countries	...	...
Cattle, other, edible—		
Canada—(dairy)	3,114	2,151
Over 700 lbs. (other)	1	6
200-700 lbs.	24	36
Under 200 lbs.	322	340
Mexico—		
Over 700 lbs. (dairy)	...	...
(other)	3,239	1,983
200-700 lbs.	31,841	33,703
Under 200 lbs.	...	...
Hogs, edible	3	...
Sheep, and goats, edible	18	12,800

Meat Board Will Sponsor Livestock Judging Tests

With the re-opening this fall of livestock expositions, closed during the war, the National Live Stock and Meat Board announces that it will again sponsor intercollegiate meat judging contests at these events.

Teams of animal husbandry and home economics students from colleges and universities will have an opportunity to put to a practical test the knowledge they have gained in their meat courses. In this competition, contestants will be required to judge carcasses and cuts of beef, pork and lamb, and to give written reasons for their opinions. Three students constitute a team and a trophy is awarded in each contest to the winning team. Awards are also made to the highest scoring contestant.

The first intercollegiate meat judging contest held in connection with a fair or exposition was at the International Livestock Exposition in 1926, in which ten teams competed. In 1927, the contest was held at the American Royal in Kansas City, Mo. In 1937, the judging took place at both the Southwestern Exposition and Fat Stock Show at Fort Worth, Tex., and, at the Eastern States Exposition at Springfield, Mass.

The Board's records show that up to and including 1941, the last year of this event, a total of 327 teams had competed at these expositions and 26 educational institutions were represented.

FEWER RETAIL OUTLETS

There are approximately 81,000 fewer food stores now than in 1939. Of this decline, 54,500 were independent grocery and meat markets, 5,500 were chain stores and 21,000 were specialty stores.

KENNETT-MURRAY
Livestock Buying Service
THE KEY TO SATISFACTION
Detroit, Mich. Cincinnati, O. Dayton, O. Omaha, Neb.
Indianapolis, Ind. La Fayette, Ind. Louisville, Ky.
Nashville, Tenn Sioux City, Ia. Montgomery, Ala.

Order Buyer of Live Stock
L. H. McMURRAY
INDIANAPOLIS, INDIANA

Central
LIVESTOCK ORDER BUYING CO
South St. Paul, Minn.
West Fargo, N.D. Billings, Mont

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on April 25, 1946, reported by Office of Production & Marketing Administration:

HOGS (quotations based on hard hogs):	Chicago	Nat. Stk. Yds.	Omaha	Kans. City	St. Paul
BARROWS AND GILTS:					
Good and Choice:					
120-140 lbs.	$14.25-14.85	$14.80 only	$.....	$.....	$.....
140-160 lbs.	14.50-14.85	14.80 only	14.50 only	14.25-14.50	14.60 only
160-180 lbs.	14.85 only	14.80 only	14.50 only	14.45-14.55	14.60 only
180-200 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
200-220 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
220-240 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
240-270 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
270-300 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
300-330 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
330-360 lbs.	14.85 only	14.80 only	14.50 only	14.55 only	14.60 only
Medium:					
160-220 lbs.	13.50-14.85	14.25-14.80	14.00-14.50	14.25-14.55	14.25-14.60
SOWS:					
Good and Choice:					
270-300 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
300-330 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
330-360 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
360-400 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
Good:					
400-450 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
450-550 lbs.	14.10 only	14.05 only	13.75 only	13.80 only	13.85 only
Medium:					
250-550 lbs.	11.50-13.50	13.25-14.05	13.25-13.75	13.50-13.80	13.60-13.85
PIGS (SLTR.):					
Medium to Choice:					
90-120 lbs.	12.00-14.85	14.25-14.80	.....	.....	.....
SLAUGHTER CATTLE, VEALERS, AND CALVES:					
STEERS, Choice:					
700- 900 lbs.	16.25-17.25	16.50-17.50	16.25-17.00	16.25-17.40	16.50-17.50
900-1100 lbs.	16.50-17.50	16.50-17.50	16.25-17.25	16.50-17.50	16.75-17.70
1100-1300 lbs.	16.75-17.75	16.75-17.75	16.50-17.50	16.75-17.50	16.75-17.70
1300-1500 lbs.	16.75-17.85	16.75-17-75	16.65-17.50	17.00-17.50	16.75-17.70
STEERS, Good:					
700- 900 lbs.	15.50-16.25	15.00-16.50	15.00-16.25	15.25-16.50	14.50-16.75
900-1100 lbs.	15.50-16.50	15.25-16.50	15.25-16.35	15.50-16.75	14.75-16.75
1100-1300 lbs.	15.75-16.75	15.50-16.75	15.25-16.35	15.75-16.75	14.75-16.75
1300-1500 lbs.	16.00-16.75	15.50-16.75	15.50-16.50	15.75-16.75	14.75-16.75
STEERS, Medium:					
700-1100 lbs.	13.50-15.50	13.00-15.25	12.50-14.85	13.00-15.00	12.00-14.75
1100-1300 lbs.	14.00-15.75	13.25-15.50	.....	14.00-15.50	12.25-14.75
STEERS, Common:					
700-1100 lbs.	11.50-14.00	11.00-13.25	10.50-12.00	11.25-12.75	10.25-12.25
HEIFERS, Choice:					
600- 800 lbs.	15.75-16.75	16.25-17.50	15.75-16.75	16.25-17.00	16.00-17.25
800-1000 lbs.	16.25-17.25	16.50-17.50	16.00-17.25	16.50-17.40	16.25-17.50
HEIFERS, Good:					
600- 800 lbs.	15.25-15.75	14.50-16.50	14.50-15.75	15.00-16.50	14.00-16.25
800-1000 lbs.	15.50-16.25	14.75-16.50	14.50-15.75	15.50-16.50	14.00-16.25
HEIFERS, Medium:					
500- 900 lbs.	12.25-15.25	11.75-14.50	11.25-14.50	12.00-14.75	11.50-14.00
HEIFERS, Common:					
500- 900 lbs.	10.50-12.25	10.50-11.75	10.25-11.25	10.50-12.00	9.50-11.50
COWS, All Weights:					
Good	13.75-14.75	12.75-14.50	12.25-14.50	13.00-14.50	12.25-14.00
Medium	12.50-13.75	10.50-12.75	10.75-12.25	11.00-12.75	10.25-12.25
Cutter & Com.	8.00-12.50	8.00-10.50	7.75-10.75	8.25-11.00	8.00-10.25
Canner	7.00- 8.00	7.00- 8.00	7.00- 7.75	7.00- 8.25	7.00- 8.00
BULLS (Ylgs. Excl.), All Weights:					
Beef, good	13.50-14.50	13.75-14.50	13.00-13.85	14.00-14.50	13.00-14.00
Sausage, good	12.75-13.75	12.75-13.75	12.25-13.00	13.25-14.00	11.75-13.00
Sausage, med.	12.00-12.75	11.50-12.75	11.25-12.25	11.50-13.25	10.50-11.75
Sausage, cut. & com.	10.00-12.00	9.00-11.50	9.25-11.25	9.00-11.50	8.50-10.50
VEALERS:					
Good & choice	14.00-17.00	13.50-17.90	13.00-15.00	14.50-17.00	14.50-16.50
Com. & med.	9.50-14.00	10.00-13.50	9.50-13.00	9.50-14.50	10.00-14.50
Cull	8.00- 9.50	6.50-10.00	8.00- 9.50	6.50- 9.50	7.00-10.00
CALVES:					
Good & choice	13.50-15.00	13.00-16.00	12.00-14.50	13.50-16.00	.....
Com. & med.	10.00-13.50	9.50-13.00	9.50-12.00	9.00-13.50	.....
Cull	8.00-10.00	6.50- 9.50	8.00- 9.50	6.50- 9.50	.....
SLAUGHTER LAMBS AND SHEEP:					
LAMBS (Wooled):					
Good & choice	16.00-16.25	16.00-16.75	15.00-15.00	14.75-15.50	14.75-15.75
Med. & good	13.75-15.50	14.00-15.75	13.25-14.75	13.25-14.50	12.75-14.50
Common	11.50-13.00	11.75-13.25	11.00-12.75	12.00-13.00	10.00-12.50
EWES:					
Good & choice	8.50- 9.00	8.00- 8.50	8.25- 8.75	8.25- 8.75	7.50- 8.75
Com. & med.	7.00- 8.25	6.75- 7.75	6.50- 8.00	7.00- 8.00	5.50- 7.25

Quotations on wooled stock based on animals of current seasonal market weights and wool growth. Those on shorn stock on animals with No. 1 and No. 2 pelts.

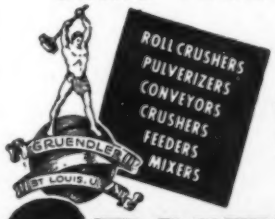
Quotations on slaughter lambs of Good and Choice and of Medium and Good grades, and on ewes of Good and Choice grades, as combined, represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively. Quotations on wooled basis.



THE E. KAHN'S SONS CO.
CINCINNATI, O.
"AMERICAN BEAUTY" HAMS AND BACON
Straight and Mixed Cars of Beef, Veal, Lamb and Provisions

Offices
BOSTON 9—P. G. Gray Co., 148 State St.
CLEVELAND 15—Fred L. Sternheim, 801 Caxton Bldg.
NEW YORK 14—Herbert Ohl, 441 W. 13th St.
PHILADELPHIA 6—Earl McAdams, 204 Walnut Place
WASHINGTON 4—Clayton P. Lee, 515 11th St., S. W.

GRIND YOUR BY-PRODUCTS
The Profitable Gruendler Way



HASHER
recommended for Carcasses and Greasy Waste, Refuse



"Our 59th Year"

GRUENDLER
CRUSHER and PULVERIZER CO.
2915-17 North Market St., ST. LOUIS (6), MO.

Superior Packing Co.
Price Quality Service
Chicago — A NATION-WIDE SERVICE — St. Paul
DRESSED BEEF
BONELESS BEEF and VEAL
Carlots *Barrel Lots*

Long Distance 518 • *Phone* • Bridge 6261
• HOGS ON ORDERS - *SHIPPED EVERYWHERE*
• WE SELL STOCK PIGS
• *NO ORDER TOO SMALL OR TOO LARGE*
• WE SERVE THE SOUTH
HARRY L. SPARKS & CO.
NATIONAL STOCK YARDS - ILLINOIS

SOUTHEASTERN LIVE STOCK ORDER BUYERS
223 EXCHANGE BUILDING
BOURBON STOCK YARDS
LOUISVILLE 6, KENTUCKY
OFFICE TELEPHONES JACKSON 6492-1835

For Service and Dependability
E. N. GRUESKIN CO.
CATTLE ORDER BUYERS
SIOUX CITY, IOWA

Wilmington Provision Company
Slaughterers of
CATTLE - HOGS - LAMBS - CALVES
TOWER BRAND MEATS
U. S. GOVERNMENT INSPECTION
WILMINGTON, DELAWARE

ESSKAY
QUALITY
BEEF • BACON • SAUSAGE • LAMB
VEAL • SHORTENING • PORK • HAM
• VEGETABLE OIL •
THE WM. SCHLUDERBERG - T. J. KURDLE CO.
MAIN OFFICE - PLANT *and* REFINERY
3800-4000 E. BALTIMORE ST.
BALTIMORE, MD.
WASHINGTON, D.C. 458 - 11th St., S. W. — RICHMOND, VA. 22 NORTH 17th ST. — ROANOKE, VA. 317 E. Campbell Ave.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 15 centers for the week ended April 20, 1946.

CATTLE

	Week ended Apr. 20	Prev. week	Cor. week, 1945
Chicago†	4,519	4,868	17,507
Kansas City	5,698	6,528	13,181
Omaha*	7,556	8,014	21,336
East St. Louis	2,029	2,240	7,244
St. Joseph	1,752	2,752	5,429
Sioux City	5,467	5,610	9,881
Wichita*	681	975	2,116
Philadelphia	3,487	3,930	2,465
Indianapolis	367	228	307
New York & Jersey City	10,644	12,274	12,415
Okla. City	497	919	2,684
Cincinnati	5,608	5,323	3,851
Denver	3,902	6,324	6,726
St. Paul	7,726	8,153	12,142
Milwaukee	2,412	2,967	2,412
Total	62,345	71,107	119,696

*Cattle and calves.

HOGS

Chicago	64,441	72,215	63,769
Kansas City	21,548	25,375	25,550
Omaha	23,562	37,221	27,000
East St. Louis[1]	61,652	58,015	51,681
St. Joseph	16,463	17,047	12,467
Sioux City	28,562	23,363	20,005
Wichita	3,205	3,908	2,860
Philadelphia	11,618	9,606	10,223
Indianapolis	15,631	15,315	20,100
New York & Jersey City	42,602	39,105	35,063
Okla. City	6,546	9,024	5,353
Cincinnati	14,080	13,848	12,701
Denver	8,410	11,757	6,942
St. Paul	20,397	20,626	15,156
Milwaukee	3,245	4,204	4,165
Total	336,962	360,629	313,035

[1]Includes National Stock Yards, E. St. Louis, Ill., and St. Louis, Mo.

SHEEP

Chicago†	15,180	14,531	19,842
Kansas City	19,178	17,054	31,040
Omaha	15,666	19,224	30,950
East St. Louis	2,504	1,967	4,692
St. Joseph	9,025	17,487	15,761
Sioux City	6,397	8,056	8,542
Wichita	2,854	6,158	3,162
Philadelphia	3,890	3,251	2,697
Indianapolis	864	1,011	661
New York & Jersey City	38,940	47,708	36,126
Okla. City	4,914	4,835	4,705
Cincinnati	243	...	209
Denver	14,892	17,913	11,655
St. Paul	5,423	4,488	4,555
Milwaukee	352	492	1,355
Total	140,322	164,175	175,952

†Not including directs.

NEW YORK LIVESTOCK

Livestock prices at Jersey City, April 22, 1946:

CATTLE:
Steers, gd. & ch. $18.00@18.60
Cows, com. & med. 11.50@14.00
Cows, can. & cut. 8.50@10.25
Bulls, com. & gd. 12.00@14.50

CALVES:
Vealers, gd. & ch. $ 18.60
Calves, med. to gd. 14.00@16.50

HOGS:
Gd. & ch. $15.30

LAMBS:
Lambs, med. to ch. $17.50@18.25
Ewes, med. to gd. nom.

Receipts of salable livestock at Jersey City and 41st St., New York market for week ended April 20, 1946:

	Cattle	Calves	Hogs*	Sheep
Salable	726	770	184	1,933
Total (incl. directs)	6,056	7,204	22,966	33,627
Previous week:				
Salable	792	598	182	652
Total (incl. directs)	6,029	6,653	19,600	36,489

*Includes hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., April 25.—At the 19 concentration yards and 11 packing plants in Iowa and Minnesota, hog prices were generally steady for the week.

Hogs, good to choice:
160-180 lb. $13.75@14.
180-240 lb. 14.20@14.
240-330 lb. 14.20@14.
330-360 lb. 14.20@14.

Sows:
270-330 lb. $13.45@13.
400-550 lb. 13.40@13.

Receipts of hogs at Corn Belt markets, for the week ended Apr. 25, were as follows.

	This week	Same day last wk.
Apr. 19	23,000	28,000
Apr. 20	25,000	24,500
Apr. 22	38,400	33,700
Apr. 23	37,600	24,800
Apr. 24	39,800	24,700
Apr. 25	36,500	23,700

RECEIPTS AT CHIEF CENTERS

Receipts at leading markets for the week ended April 20 were reported to be as follows:

AT 20 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 20	225,000	320,000	319,000
Apr. 13	243,000	343,000	361,000
1945	273,000	293,000	308,000
1944	218,000	594,000	247,000
1943	214,000	491,000	250,000

AT 11 MARKETS,

WEEK ENDED:	Hogs
Apr. 20	252,000
Apr. 13	272,000
1945	242,000
1944	468,000
1943	384,000

AT 7 MARKETS,

WEEK ENDED:	Cattle	Hogs	Sheep
Apr. 20	157,000	202,000	171,000
Apr. 13	173,000	225,000	151,000
1945	183,000	197,000	210,000
1944	158,000	412,000	171,000
1943	146,000	319,000	200,000

STOCKERS AND FEEDERS

Stocker and feeder shipments received in eight Corn Belt states[1] in March, 1946.

	Cattle and Calves Mar., 1946	Mar., 1945
Stockyards	73,019	92,2
Direct	17,849	21,4
Total, Mar.	90,868	113,6
Jan.-Mar., 1946	285,383	290,2

	Sheep and Lambs	
Stockyards	61,343	74,3
Direct	28,663	32,8
Total, Mar.	90,006	107,2
Jan.-Mar., 1946	346,375	318,3

[1]Data in this report are obtained from offices of state veterinarians. Under "Public Stockyards" are included stockers and feeders which were bought at stockyards markets. Under "Directs" are included stockers and feeders coming from other states from points other than public stockyards, some of which are inspected at public stockyards with stopping for food, water and rest.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, April 20, 1946, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 1,265 hogs; Swift, 67 hogs and 846 shippers; Wilson, 1,305 hogs; Agar, 1,353 hogs; Shippers, 5,243 hogs; Others, 13,667 hogs.

Total: 4,519 cattle; 1,639 calves; 22,800 hogs; 15,180 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	310	97	448	1,356
Cudahy	358	176	209	1,904
Swift	249	140	426	4,659
Wilson	50	127	440	1,754
Kornblum	648	...	...	...
Campbell	824	...	...	...
Others	9,996	880	3,856	15,352
Total	12,435	1,420	5,439	25,025

OMAHA

	Cattle & Calves	Hogs	Sheep
Armour	1,984	2,888	16,108
Cudahy	1,048	2,415	3,858
Swift	1,730	1,824	3,011
Wilson	673	1,931	...
Independent	...	883	...
Others	...	6,374	...

Cattle and calves: Eagle, 105; Greater Omaha, 279; Hoffman, 121; Rothschild, 357; Roth, 337; South Omaha, 1,405; Kingan, 755; Merchants, 70.

Total: 8,864 cattle and calves; 16,315 hogs and 23,077 sheep.

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	...	504	3,515	934
Swift	131	904	2,716	983
Hunter	76	...	3,128	...
Krey	...	...	1,221	...
Heil	...	...	1,166	...
Laclede	...	...	1,735	...
Sieloff	...	...	137	...
Others	1,822	353	3,173	587
Shippers	4,951	4,080	13,147	698
Total	6,980	5,901	29,938	3,202

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	651	122	3,483	6,846
Armour	...	...	3,107	2,179
Others	3,641	846	1,453	6,440
Total	4,292	968	8,043	15,465

Not including 4 cattle, 35 calves and 9,110 hogs bought direct.

SIOUX CITY

	Cattle	Calves	Hogs	Sheep
Cudahy	1,556	43	6,987	1,707
Armour	1,723	29	7,234	808
Swift	1,502	43	4,282	1,537
Others	1,083	...	...	...
Shippers	19,114	3	9,722	1,855
Total	25,278	118	28,225	5,907

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	153	221	1,905	2,854
Guggenheim	67	...	...	...
Dunn-Ostertag	11	...	148	...
Dold	8	...	949	...
Sunflower	24	...	203	...
Pioneer	...	...	...	...
Others	2,504	...	1,225	50
Total	2,767	221	4,430	2,904

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	20	127	842	404
Wilson	18	119	940	742
Others	193	...	1,192	...
Total	251	246	6,546	4,974

Not including 20 cattle, 3,572 hogs and 3,828 sheep bought direct.

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's	...	...	...	153
Kahn's	26	...	3,600	...
Lorey	...	...	561	...
Meyer	...	...	3,084	...
Schlachter	76	...	...	...
Schroth	79	...	2,689	...
National	...	...	...	...
Others	1,087	882	994	20
Shippers	429	989	2,051	...
Total	1,692	1,931	14,562	173

Not including 4,658 cattle and 3,384 hogs bought direct.

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	208	233	1,895	16,846
Swift	248	52	1,727	28,855
Blue Bonnet	270	20	76	...
City	90	2	156	...
Rosenthal	140	4	101	634
Total	951	311	3,955	46,335

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	293	76	3,174	12,124
Swift	152	52	2,920	2,884
Cudahy	169	...	2,443	2,826
Others	3,074	128	1,441	765
Total	3,688	256	9,978	18,599

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	1,942	1,767	8,178	2,586
Bartusch	926	...	...	...
Cudahy	377	1,186	...	426
Rifkin	1,008	147	...	...
Superior	1,142	...	...	...
Swift	2,331	4,672	12,219	2,411
Others	3,682	2,124	...	...
Total	11,408	9,896	20,397	5,423

TOTAL PACKER PURCHASES

	Week ended Apr. 20	Prev. week	Cor. week, 1945
Cattle	83,125	90,448	126,204
Hogs	170,628	178,982	159,270
Sheep	166,264	149,433	191,365

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

	Cattle	Calves	Hogs	Sheep
Apr. 19	672	324	7,683	790
Apr. 20	163	127	4,919	1,572
Apr. 22	12,938	673	10,059	11,072
Apr. 23	7,284	895	16,226	6,326
Apr. 24	8,940	582	15,866	6,010
Apr. 25	3,000	600	16,000	10,000
*Wk. so far	32,162	2,750	58,151	33,408
Wk. ago	31,802	2,753	40,228	35,770
1945	40,757	3,336	41,424	37,442
1944	44,733	3,715	106,558	35,879

*Including 194 cattle, 371 calves, 31,660 hogs and 5,215 sheep direct to packers.

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
Apr. 19	2,010	231	673	668
Apr. 20	255	1	323	...
Apr. 22	7,374	133	627	2,117
Apr. 23	5,275	335	2,044	469
Apr. 24	6,761	214	1,532	407
Apr. 25	2,000	200	2,000	2,000
Wk. so far	21,410	882	6,203	4,993
Wk. ago	23,331	924	4,257	11,022
1945	18,142	1,169	4,548	16,514
1944	17,336	198	1,547	7,240

CHICAGO HOG PURCHASES

Supplies of hogs purchased by Chicago packers and shippers week ended Thursday, April 25, 1946:

	Week ended Apr. 25	Prev. week
Packers' purch	23,431	14,717
Shippers' purch	6,699	4,606
Total	30,130	19,323

APRIL RECEIPTS

	1946	1945
Cattle	140,234	166,874
Calves	13,063	14,044
Hogs	227,625	188,479
Sheep	129,092	144,649

APRIL SHIPMENTS

	1946	1945
Cattle	103,041	79,508
Calves	25,224	19,399
Sheep	39,299	53,673

PACIFIC COAST LIVESTOCK

Receipts for five days ended April 19:

	Cattle	Calves	Hogs	Sheep
Los Angeles	4,748	586	781	30
San Francisco	700	90	1,100	1,000
Portland	1,250	175	370	1,300



Vogt's Liberty Bell Brand
Hams — Bacon — Sausages — Lard — Scrapple
F. G. VOGT & SONS, INC. — PHILADELPHIA, PA.

Partridge
PORK PRODUCTS—SINCE 1876
The H. H. MEYER PACKING CO.
Cincinnati, Ohio

FELIN'S
ORIGINAL PHILADELPHIA SCRAPPLE
"Glorified" HAMS • BACON • LARD
DELICATESSEN
PURE MEAT FELIN'S PRODUCTS U.S. GOVERNMENT INSPECTION NO. 107
PACKERS - PORK - BEEF
John J. Felin & Co.
INCORPORATED
4142-60 Germantown Ave.
PHILADELPHIA 40, PENNA.

HUNTER PACKING COMPANY
EAST ST. LOUIS, ILLINOIS
BEEF • VEAL • PORK • LAMB
HUNTERIZED SMOKED AND CANNED HAM
William G. Joyce
Boston, Mass.
F. C. Rogers Co.
Philadelphia, Pa.

A. L. Thomas
Washington, D. C.

MEAT SUPPLIES AT EASTERN MARKETS

(Reported by the U. S. Department of Agriculture, Production & Marketing Administration.)

WESTERN DRESSED MEATS

		New York	Phila.	Boston
STEERS, carcass	Week ending April 20, 1946....	6,323	1,077	488
	Week previous	6,276	1,385	670
	Same week year ago.....	3,985	1,449	1,351
COWS, carcass	Week ending April 20, 1946....	1,634	1,837	342
	Week previous	2,135	1,790	443
	Same week year ago.....	2,341	1,781	607
BULLS, carcass	Week ending April 20, 1946....	76	14	5
	Week previous	65	16	28
	Same week year ago.....	228	1	47
VEAL, carcass	Week ending April 20, 1946....	13,402	508	521
	Week previous	15,952	560	718
	Same week year ago.....	11,337	822	644
LAMB, carcass	Week ending April 20, 1946....	35,379	7,792	8,768
	Week previous	45,299	9,410	13,313
	Same week year ago.....	37,954	7,099	13,744
MUTTON, carcass	Week ending April 20, 1946....	2,820	128	1,017
	Week previous	4,583	280	253
	Same week year ago.....	4,382	597	1,226
PORK CUTS, lbs.	Week ending April 20, 1946....	959,101	368,650	79,866
	Week previous	1,334,008	377,002	71,859
	Same week year ago.....	717,263	261,833	48,926
BEEF CUTS, lbs.	Week ending April 20, 1946....	189,767	...	...
	Week previous	145,049	...	...
	Same week year ago.....	336,995	...	...

LOCAL SLAUGHTERS

CATTLE, head	Week ending April 20, 1946....	10,644	3,487	...
	Week previous	12,274	3,930	...
	Same week year ago.....	12,320	2,465	...
CALVES, head	Week ending April 20, 1946....	8,659	1,932	...
	Week previous	9,422	2,333	...
	Same week year ago.....	6,552	2,116	...
HOGS, head	Week ending April 20, 1946....	42,602	11,618	...
	Week previous	47,708	9,606	...
	Same week year ago.....	33,908	10,223	...
SHEEP, head	Week ending April 20, 1946....	38,940	3,890	...
	Week previous	39,105	3,251	...
	Same week year ago.....	37,257	2,097	...

Country dressed product at New York totaled 7,922 veal, 15 hogs and 2,752 lambs. Previous week 9,999 veal, 16 hogs and 537 lambs in addition to that shown above.

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers showed further declines during the week ended April 20 with only sheep and lamb processing registering a slight gain over a week earlier. Totals are now running at about the lowest levels of the season, although kill of hogs is expected to increase shortly. All totals, with the exception of sheep, were under those of a year earlier.

	Cattle	Calves	Hogs	Sheep
NORTH ATLANTIC				
New York, Newark, Jersey City....	10,644	8,659	42,602	38,940
Baltimore, Philadelphia	3,709	296	21,056	2,452
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis..	8,681	3,159	49,141	3,726
Chicago, Elburn	8,999	4,134	64,441	30,264
St. Paul-Wis. Group[1].....	12,973	28,828	72,339	9,745
St. Louis Area[2].....	2,679	3,207	61,652	8,358
Sioux City	5,467	172	23,582	6,397
Omaha	7,104	452	31,150	15,005
Kansas City	5,698	2,585	21,548	10,173
Iowa & So. Minn.[3].....	4,595	3,991	124,201	30,103
SOUTHEAST[4]	1,927	1,560	15,037	187
SOUTH CENTRAL WEST[5].....	3,099	808	44,898	61,403
ROCKY MOUNTAIN[6]	4,186	151	11,692	15,104
PACIFIC[7]	14,604	1,767	25,045	61,997
Total	94,365	59,769	608,364	303,883
Total last week.....	109,366	65,249	626,774	283,883
Total last year.....	170,497	71,620	539,451	304,751

[1]Includes St. Paul, S. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. [2]Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. [3]Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. [4]Includes Birmingham, Dothan, Montgomery, Ala., Tallahassee, Fla., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. [5]Includes S. St. Joseph, Mo., Wichita, Kans., Oklahoma City, Okla., Ft. Worth, Texas. [6]Includes Denver, Colo., Ogden and Salt Lake City, Utah. [7]Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration, at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Ga.; Dothan, Ala.; Jacksonville and Tallahassee, Fla.:

	Cattle	Calves	Hogs
Week ended April 19.....	787	85	6,516
Last week	572	44	6,386
Last year	801	176	4,844

CANNING MACHINERY
FOR
FRUITS · VEGETABLES · FISH · Etc.
DEHYDRATING EQUIPMENT
A.K. ROBINS & CO. INC. BALTIMORE, MD.
WRITE FOR CATALOGUE

HAVE YOU ORDERED
The MULTIPLE BINDER
FOR YOUR 1946 COPIES OF
THE NATIONAL PROVISIONER
A complete volume of 26 issues can be easily kept for future reference in this binder.

SEE PAGE 43 OPPOSITE FOR ADDITIONAL "CLASSIFIEDS"

Equipment Wanted and for Sale

MEAT PACKERS—ATTENTION

FOR SALE: 1-Anderson #1 expeller, 15 H.P. A.C. motor; 1-Meekin crackling expeller; 2-4x8 and 4x9 lard rolls; 1-Brecht 1000 lb. meat mixer; 1-4'x12' mechanical cooker; 1 #41 meat grinder; 1-#27 Buffalo silent cutter; 1-Cressy #55 and 1-Victor #3 ice breaker. Send us your inquiries. WHAT HAVE YOU FOR SALE? Consolidated Products Co., Inc., 14-19 Park Row, New York City 7, N.Y.

FOR SALE: One 1130 ton French press. Cage 30" in diameter by 50" long with one national hydraulic steam pump size 18"x1¾"x14" with stainless steel plungers. One type 301—2" Fisher hydraulic pressure governor. The above equipment is in excellent shape having been used approximately 1½ years. Price $8,500 F.O.B. cars Kearney, N. J. FS-122, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

For Sale:
1—Buffalo grinder #63B—new
1—Buffalo silent cutter #44B—new
1—Buffalo mixer #2—used
1—Boss 200 lb. stuffer—used
1—Air compressor and tanks—used
1—Frick 4x4 compressor—used
Write for prices to FS-106, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Fat cubing machine, interchangeable for head cheese and blood pudding. Electric or hand operated. Fred Schaefer, 3100 "E" Street, Philadelphia 34, Pa.

WANTED TO BUY: A 3, 4 or 5 ton curb press. De Soto Candy Co., 2428 S.W. 8th St., Miami, Fla.

WANTED: A 54-lb. Randall air stuffer unit. Write Box W-105, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment Wanted

WANTED TO BUY: #14 C. F. Mitts & Merrill hog or equivalent crusher. Consolidated Rendering Co., 178 Atlantic Ave., Boston 10, Mass.

Miscellaneous

Dressed Hogs, Calves and Beef

will be supplied by
CORN BELT SLAUGHTERER
to small and medium jobbers and sausage manufacturers on contract basis.
Address
W-100, THE NATIONAL PROVISIONER
407 S. Dearborn St., Chicago 5, Ill.

Long established food products concern desires taking on additional lines, through part interest or purchase, with present management remaining. Principals only. Reply, stating details. W-61, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

Free Servicemen's Ads

REFRIGERATION SPECIALIST: 4½ years' refrigeration experience on commercial and domestic equipment. 1 year of technical training. Am a meat and dairy hygienist in the army at present. Wish to locate with a good corporation offering advancement by June 1st. W-119, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Full line of fresh or cured beef, lamb, veal and pork for distribution in Hawaiian Islands. Also complete sausage line, butchers' supplies including clothing, tools, scales, blocks, cases and a full line of market equipment. W-125, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Miscellaneous

EXCLUSIVE DISTRIBUTORS WANTED

in a number of important territories by manufacturer of ultra-violet equipment. Product in demand for preservation of foods in meat markets, restaurants, packing plants, dairies, breweries, hospitals, etc. Only interested in concern selling but a few lines now, or none at all. Must be able to concentrate on our line. Investment in inventory required at outset. Box W-120,
THE NATIONAL PROVISIONER,
407 S. Dearborn St., Chicago 5, Ill.

MANUFACTURERS' AGENT

Having established New York office (500 Fifth Ave.) and covering New England, New York, New Jersey, and eastern part of Pennsylvania, will represent manufacturers of packinghouse and allied equipment. Thoroughly familiar with refrigerating trade. Long experience and acquaintance in field. W-114, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

CLASSIFIED ADVERTISEMENTS

Undisplayed; set solid. Minimum 20 words $3.00, additional words 15c each. "Position wanted," special rate: minimum 20 words $2.00, additional words 10c each. Count address or box number as four words. Headline 75c extra. Listing advertisements 75c per line. Displayed; $7.50 per inch. 10% discount for 3 or more insertions.

SEE ALSO BOTTOM OF PAGE 42

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

Position Wanted

AVAILABLE
Plant Manager or Superintendent

Over 20 years' of diversified practical and technological experience, covering the entire food field, viz.: meats and poultry, fish (salt and fresh water), fruits and vegetables. Outstanding experience in quick freezing, both fresh and pre-cooked. Thorough background in analysis and development of production planning, costs, scheduling and personnel.

Confidential negotiations through
TRIAD PERSONNEL SERVICE
11 West 42nd St., New York 18, N.Y.

REDUCE LABOR COSTS!

Fully experienced industrial engineer—reduce labor costs through production standards—modern methods—improved layout—standard costs—production and yield controls—piece work—bonus incentive plan. W-99, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE FOREMAN: Fully experienced. Can take complete charge of all sausage and smoked meat production, handle help, buy supplies, figure costs, any size plant. W-121, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MANAGER-SUPERINTENDENT: Experienced, all departments—killing, processing, buying and selling. Complete knowledge cost. Handle help. Large or small plant. Available to locate anywhere. W-111, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Help Wanted

FOOD RESEARCH EXECUTIVE FOR PRODUCT DEVELOPMENT

Must have Ph.D. in food chemistry or bacteriology. Experience must include knowledge of commercial food preparation. Should be capable of assuming full responsibility for the development of new postwar products and other food research for a large midwestern food processor and packer. Fine future opportunities.

Age to 45. Salary open to $10,000. Charge for our services is paid by the employer. Confidential treatment. Please send resume and photo to

PERSONNEL CONSULTANTS
(Matching Men and Jobs)
8 S. Michigan Ave., Chicago 3, Illinois
Phone ANDOVER 3129

Motor Fleet Assistant Manager

Experienced repair and maintenance. Fleet 100 refrigerated trucks and several salesmen cars. Knowledge mechanical details, purchasing equipment, supplies, etc. Handle help. Good opportunity qualified man eventually take full charge. Give full details, age, experience, salary expected. W-113, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

PACKINGHOUSE maintenance and refrigeration man for plant located Newark area. Good opportunity for advancement. Reply fully, giving salary expected, etc. W-104, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

MANAGER for small slaughterhouse central New York state. Capable assuming full charge. Experienced only. State full details. Salary to fit the man. Excellent prospects. W-123, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N.Y.

Help Wanted

PRODUCTION SUPERINTENDENT: Wanted by large independent sausage manufacturer in midwest. Will have charge of sausage and smoked meat production. Give age and details of past experience and salary expected. Write Box W-383, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: College graduate and cost accountant who has knowledge of packing house costs. This position offers an opportunity to become assistant to the general manager if you can qualify. Plant located in the Pittsburgh district. Write full details. W-63, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Fully experienced man to become assistant export manager. Must be extremely aggressive and good correspondent. Write full details. W-92, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

MECHANICAL DRAFTSMAN: With design experience, packinghouse knowledge preferable but not essential. Chicago location. Air conditioned offices and cafeteria. W-116, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Manager for small slaughtering plant, killing hogs and cattle. Must be conversant with O.P.A. and subsidy regulations. Peters Sausage Co., 5454 W. Vernor Highway, Detroit 9, Mich.

Medium large pork packer in big city wants man broad experience as assistant to president. Replies confidential. Address E. G. James, personal, 316 S. LaSalle St., Chicago 4, Ill.

WANTED: Experienced rendering man to take charge of modern rendering plant. W-117, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Plants Wanted and for Sale

WANTED: Small to medium provision manufacturing facilities in New York City. Interested to purchase with or without present management remaining or take part interest. B.A.I. inspection preferred. W-57, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

FOR SALE: Meat packing house with two modern self-service markets fully equipped. Provision kitchen, equipment, parking lot and delivery trucks. Central location; established 25 years, proven paying proposition. Price $250,000.00. Reply to Box FS-115, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Small packing plant northern Michigan. Handles 150 cattle, 300 hogs, 50,000 pounds sausage weekly. Materials on hand to enlarge coolers one third. Wonderful resort country. Priced right. Selling because of ill health. FS-118, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Medium sized packing plant well equipped and in heart of cattle and hog country. Has been operating several years and has built up reputation for high quality products. Can easily do over $1,000,000 business annually. FS-109, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Medium sized sausage plant, fully equipped. Growing business and in a growing city on the west coast. FS-110, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOR SALE: Highly prosperous meat packing plant to settle estate. Located in central Pennsylvania. Well established and well equipped. For full information wire or write to FS-112, THE NATIONAL PROVISIONER, 740 Lexington Ave., New York 22, N. Y.

For Sale, small Mich. packing plant, new equip., operating at present at capacity. A rare opportunity. Write Box FS-124, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: To lease or buy—small packing plant located in Georgia. Write to W-107, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED TO BUY: Small packing plant with sausage manufacturing facilities—beef or pork. Northern part of Ohio. W-108, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Equipment for Sale

FOR SALE: 1300 lb. 1¼ inch copper coil for Freon. Brand new. Please make offer. Fred Schaefer, 3100 "E" Street, Philadelphia 34, Pa.

Equipment for Sale

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Barliant and Co. list below some of their current machinery and equipment offerings, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points, subject to prior sale. Write for our weekly bulletins.

2—KETTLES, Steam-Jacketed, 100-gal. cap., Stainless Steel, "Lee," with covers; on legs; crated. Navy surplus; New; 70# pressure.....Each	$ 265.00
2—KETTLES, Steam-Jacketed; Stainless; 80-gal. cap. 40/50# pressure; reconditioned & guaranteed.....Ea.	200.00
3—KETTLES, Steam-Jacketed; Stainless Steel; 20-gal. cap. NEW.....Each	145.00
1—KETTLE, Steam-Jacketed, 450-gal. cap., fully jacketed; stay-bolted; with agitator, no motor; 65# pressure; 56" dia., 42" deep.....	600.00
1—KETTLE, Steam-Jacketed, 100-gal. cap., high-pressure, stay-bolted; with agitator; pulley driven.....	275.00
3—KETTLES, Steam-Jacketed, Cast Iron, 100-gal. cap., 75# pressure.....Each	125.00
1—SAW, BAND, 36" Jones-Superior heavy-duty; no motor or table.....	300.00
1—EXPELLER, Anderson R. B., reconditioned; with tempering apparatus, water equipment, and 20 HP motor....	5000.00
1—COOKER, 5x12, internal pressure, corrugated inner shell; re-built; no motor.	1750.00
2—COOKERS, Dry Rendering, 5x10; 20 HP Gearhead Motor; all welded; NEW, 60-90 day delivery.....Each	3750.00
1—COOKER, Dry Rendering, 5x8; 10 HP Gearhead Motor; all welded; NEW, 60-90 day delivery.....	2750.00
3—COOKERS, Oil & Waste-Saving, 4'x7', with Crackling Pans, 10 HP motor; good condition .....Each	1000.00
3—HYDRAULIC PRESSES, 1100-ton French, with steam pumps, governor, gauges, valves; used less than year.Each	8500.00
1—HYDRAULIC PRESS, 100-ton, Hydraulic Press Co., 28" dia. x 31" curb; with hydraulic pump	600.00
1—LARD PRESS, about 20" dia., hand-operated; wood frame	40.00
1—HASHER-WASHER, Anco for entrails and pecks cylinder 26"x8' with 10 HP motor	900.00
1—CRACKLING PAN, steel, jacketed bottom; no screens; coils in false bottom. 32" wide, 35" deep, 8' long. Not used since rebuilt	115.00
2—TANKS, RENDERING, 5x9 on straight side, with 12" Gate Valves. One with manhole; one without.....Both	465.00
1—LARD AGITATOR, 1200# cap., water-jacketed, belt-driven	100.00
1—LARD GYRATOR, purchased July, 1931	180.00
1—VACUUM PAN, Mojonnier, 7' Copper, complete with steam pump, condensor and all fittings.....	4500.00
2—SLICERS, BACON, U. S. Model #150B; recond., 90 day guar., with stackers, stands; no conveyors.....Each	650.00
1—BACON DERINDER, Anco, with motor. 3 or 4 years old; good condition.....	600.00
1—BELLY ROLLER, single roll Boss, with motor	245.00
28—SMOKEHOUSE CAGES, double-trolley, 4 station, extra sta. added; 40" high, 43" deep, 44" wide, for 42½" smokesticks .....Each	18.50
1—MIXER, MEAT, Boss 1200# cap., with new silent chain drive and 10 H.P. motor. Described good condition.....	775.00
1—MIXER, MEAT, Buffalo #4, with motor and starter. Described good cond.	575.00
1—MEASURING DEVICE for Sausage Stuffer; capacity 0 to 3 lbs.....	250.00
7—ANDERSON EXPELLERS, #1, with 15 HP motors and tempering apparatus .....Each	1250.00
1500' TRACKING, ⅛x2½".....Per pound	.03
800—HANGERS, 10" and 12".....Each	.35
SWITCHES for above Tracking.....Each	1.50

Please contact us immediately by telephone, wire or mail if you are interested in any of the above, or in any other equipment. We also solicit your own offerings of surplus and idle equipment, as we have buyers in the market for most types of packing house equipment.

BARLIANT AND COMPANY
Brokers—Sales Agents
1740 Greenleaf — Sheldrake 3313
Chicago 26, Illinois

Specialists in Used, Rebuilt and New Packing House Machinery, Equipment and Supplies.

Meat and Gravy

When an employe of the Danahy Packing Co., Buffalo, wants to discuss something with management, he visits the office of General Manager James J. Cuff. If he wants to discuss something with his union president, he visits the office of Ben Szynkowski, which adjoins that of Mr. Cuff. The union is Local 318, United Packing House Workers of America (CIO). "The union and the company have worked in such harmony that we thought the union might as well have its own office," states Mr. Cuff, "so we placed a furnished office at the disposal of the union officers and they keep regular office hours." Names of union officers and the schedule of office hours are painted on the office door. Union members have high praise for the plan, and as Mr. Cuff remarked, "it's done away with interruptions during working hours."

★ ★ ★

There's a parrot in London with a war neurosis. Polly is bomb-happy and likes Spam! Her owner explains that Polly was buried for three days beneath the debris of a bombed out house. When she was rescued, the civil defense workers fed her Spam, and she has liked it ever since. Polly shows her war neurosis when a phonographic record of the blitz is played. When she hears the drone of a flying bomb coming over she screeches: "Wait for it! Wait for it! Here it comes!" That's what the men used to shout when waiting for a bomb to explode. And she still expects a piece of Spam after each "Blitz."

★ ★ ★

The following chuckle comes via the April Meat Packing, Tanning and Leather Industries bulletin issued by the National Safety Council: Employer—"For this job we want a responsible man." Applicant—"That's me. Everywhere I've worked, when something went wrong they told me that I was responsible."

★ ★ ★

Out of the Past . . .

[Based on information from the files of THE NATIONAL PROVISIONER]

Sixteen years ago, come June 26, the National Live Stock and Meat Board met in Chicago for its seventh annual gathering and laid plans "for continuing and broadening its work in the future." The year was 1930 and Charles D. Carey, chairman of the board, made the following statement: "The fact that meat is now available in abundance at unusually low wholesale prices, which in some instances have not been equalled in a number of years, should prove beneficial not only to the consumer but to the livestock and meat industry as well . . . Such a depression in wholesale meat prices should prove to be a boon to consumers, and if they are familiarized with the situation there is no question that they will take advantage of it to the fullest extent for, as is well known, we Americans are a great meat eating people." THE NATIONAL PROVISIONER stated that various reports were presented by directors and members of the Board's staff. R. C. Pollock, secretary and general manager, "touched upon all phases of the Board's work and presented a vivid picture of what is going on to further the interests of the livestock and meat industry." The Board went on record as approving amendments to its by-laws increasing the number of directors from 17 to 21. Officers re-elected, in addition to Carey and Pollock, were Thomas E. Wilson, vice chairman, and Everett C. Brown of the National Live Stock Exchange, treasurer.

ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

Allbright-Nell Co., The 31
American Can Company 12
Armour and Company 6
Associated Bag & Apron Co. 30

Basic Food Materials, Inc. 19, 20

Central Livestock Order Buying Company 38
Cincinnati Butchers' Supply Co., The 32
Crown Can Company 24
Cudahy Packing Company 26

Daniels Manufacturing Co. 31
Diamond Crystal Salt Co. 32
Dole Refrigerating Co. 27

Enterprise Incorporated 3

Felin, John J., & Co., Inc. 41
Ford Motor Company 5
French Oil Mill Machinery Company 36

Girdler Corp., The 15
Great Lakes Stamp & Mfg. Co. 16
Griffith Laboratories, The 14
Gruendler Crusher & Pulverizer Co. 39
Grueskin, E. N., Co. 40

Ham Boiler Corporation 35
Hunter Packing Co. 41
Hygrade Food Products Corp. 39

James Co., E. G. 35

Kahn's E., Sons Co., The 39
Kellogg, Spencer and Sons, Inc. 23
Kennett-Murray & Co. 36
Kohn, Edward Company 32

Layne & Bowler, Inc. 26

Mayer, H. J., & Sons Co. 16
McMurray, L. H. 38
Meyer, H. H. Packing Co., The 41

Powers Regulator Company 18
Pure Carbonic, Incorporated ..... First Cover

Rath Packing Co. 41
Robins, A. K., & Co., Inc. 42

Schaefer, Willibald, Company 34
Schluderberg Wm. T. J. Kurdle Co. 40
Shellbarger Soybean Mills 35
Smith's Sons Co., John E. ..... Second Cover
Southeastern Live Stock Order Buyers 40
Sparks, Harry L. & Company 40
Specialty Mfrs. Sales Co. 27
Stange, Wm. J., Co. ..... Third Cover
Stedman's Foundry and Machine Works 38
Superior Packing Co. 40
Swift & Company ..... Fourth Cover

Turco Products, Inc. 33

Viking Pump Company 33
Vogt, F. G. & Sons, Inc. 41

Wilmington Provision Co. 40

York Corporation 28

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.

RS

ONER

.....31
.....12
..... 6
.....30
.19, 20
.....38
.....32
.....24
.....26
.....31
.....32
.....27
..... 3
.....41
..... 5
.....36
.....15
.....16
.....14
.....39
.....40
.....35
.....41
.....39
.....35
.....39
.....23
.....36
.....32
.....28
.....16
.....38
.....41
.....18
Cover
.....41
.....42
.....34
.....40
.....35
Cover
.....40
.....40
.....27
Cover
.....36
.....40
Cover
.....33
.....33
.....41
.....40
.....39

ot guar-
t under.

roducts
render
, mone
ch you
e after

27, 1960